美味しんぼ

35

雁屋 哲・花咲アキラ

■スピリッツコミックス好評発売中／■

美味しんぼ（雁屋哲・花咲アキラ）…1～35集
F〈エフ〉（六田登）……1～25集
YAWARA！（浦沢直樹）……1～22集
マドンナ（くじらいいく子）……1～20集
ジパング少年（いわしげ孝）……1～14集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
出直しといで！（一色まこと）……1～4集
天使派リョウ（狩撫麻礼・中村真理子）……1～9集
以蔵のキモチ（佐藤宏之）……1～3集
14歳（楳図かずお）……1～7集
イオナ（澤井健）……1～5集
りびんぐゲーム（星里もちる）……1～4集
俺節（土田世紀）……1～4集
スイートルーム（小池一夫・香川大八）…1～2集
花男（松本大洋）……1集
ＤＩＮＯ〈ディーノ〉（柳沢きみお）……1集

装丁／海野一雄　　カバー・フォト／菊地和男

美味しんぼ
BIG COMICS
35
おかず対決
作・雁屋 哲
画・花咲アキラ

◆小学館
BC2635

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■ビッグコミックス

美味しんぼ……1～35集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全9巻
赤い鳩〈アビル〉（小池一夫・池上遼一）……全6巻
OFFERED（小池一夫・池上遼一）……全4巻
あさってDANCE（山本直樹）……全7巻
はっぱ64（山本直樹）……全3巻
夢みるトマト（石坂啓）……全6巻
MONEY MOON（石坂啓）……全3巻
スローニン（吉田聡）……全4巻
両国花錦闘士（岡野玲子）……全4巻
ガルルル（むつ利之）……全2巻
ZERO（松本大洋）……全2巻
ハーフな分だけ（星里もちる）……全2巻
りざべーしょんプリーズ（細野不二彦）全2巻
あどりぶシネ倶楽部（細野不二彦）……全1巻
うにばーしてぃBOYS（細野不二彦） 全1巻
かぼちゃ白書（六田登・タモツ）……全1巻
座・スターダスト（国友やすゆき）…全1巻
美紅・舞子（西村しのぶ）……全1巻
胡桃（佐藤宏之）……全1巻
なぜか笑介（聖日出夫）……全29巻
ツルモク独身寮（窪之内英策）……全11巻
赤い弾丸（安部譲二・岸山直）……全3巻
原色恋愛図鑑（松苗あけみ）……全1巻

美味(おい)しんぼ

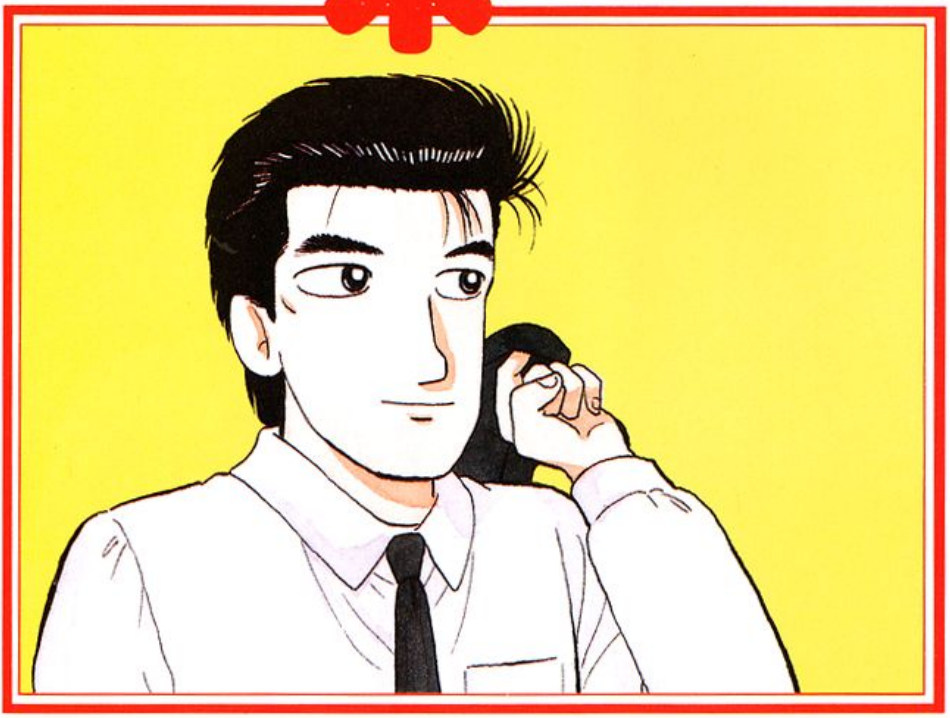
35 おかず対決

作・雁屋 哲
画・花咲アキラ

35 おかず対決

■カラスミの大根はさみ、塩鮭のソボロとご飯の大根包み(表紙)。大根のステーキ(裏表紙)。調理／DINER彦坐(03-3266-7355)

美味(おい)しんぼ



美味(おい)しんぼ

35 おかず対決

第1話 低塩の害!?……3
第2話 豊饒なる大地〈前編〉…25
豊饒なる大地〈中編〉…47
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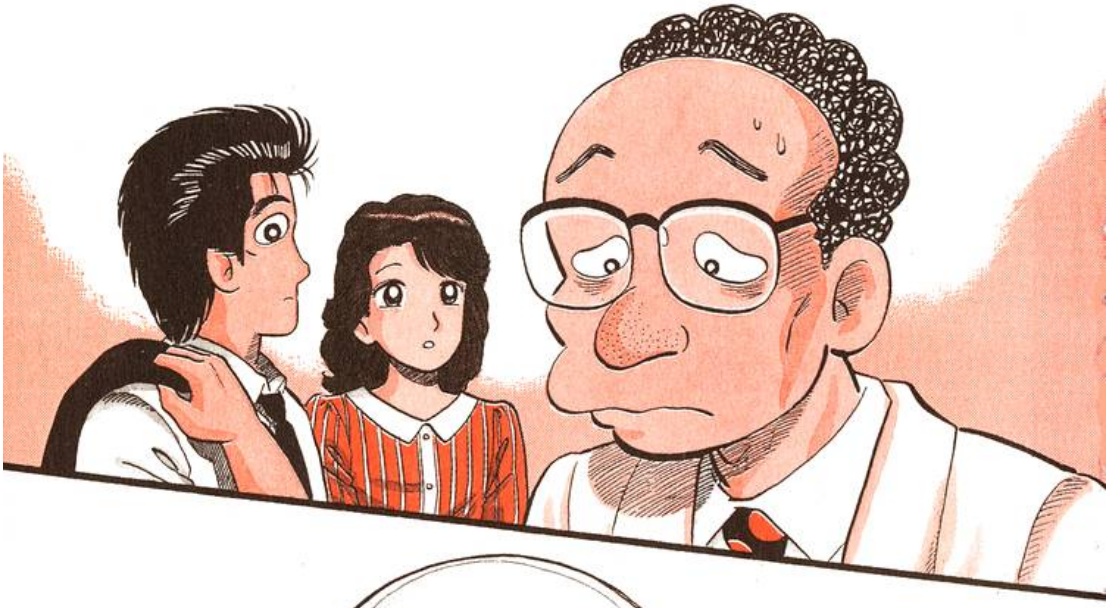
第1話
低塩の害!?



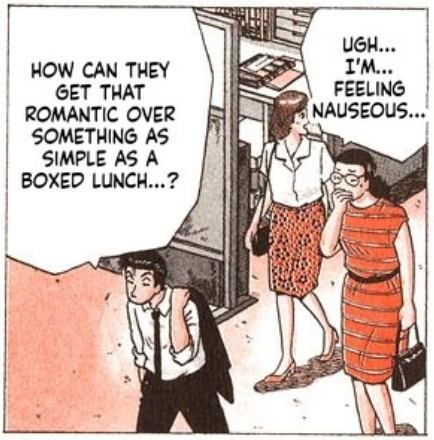
WHY DOES OUR COMPANY'S AIR-CONDITIONING BREAK DOWN SO EASILY?!
パタパタ
ボーナスは〇〇ー
MAN, IT'S HOT, SO HOT-!
IT BREAKS DOWN ONCE OR TWICE EVERY YEAR.
YOU MUST BE FREEZING ALL THE TIME, THEN.
HMPH.
DON'T YOU KNOW THE SAYING: 'IF YOU EMPTY YOUR MIND, EVEN FIRE FEELS COOL'?!
SHUT UP! WORK WITHOUT COMPLAINING!
2
THAT'S ALL HE EVER SAYS...
YAMAOKA! YOUR BONUS IS BEING CUT BY 50% NEXT TERM!

AFTER LUNCH, LET'S TAKE OUR TIME COOLING OFF AT A CAFÉ.
WELL, IT'S LUNCHTIME. LET'S GO GET SOMETHING TO EAT.
I WANT TO EAT SOMEWHERE COOL.
THROW YOUR MONEY AWAY, YOU POOR FOOL! KEEP MAKING FOOLISH, WASTEFUL PURCHASES AND GET POORER AND POORER!
WHY CAN'T YOU COME UP WITH A MORE AFFLUENT IDEA?!
わあっはっは
3
OH, IS THAT A PACKED LUNCH?
BEHOLD!
WHAT ABOUT A PACKED LUNCH IS SUPPOSED TO BE EXTRAVAGANT?

WITH A HOMEMADE BENTO, YOU CAN BRING FOOD SUITED TO HOW YOU'RE FEELING THAT DAY.
IN THIS HOT SEASON, YOUR APPETITE DECLINES.
YOU TWO DON'T UNDERSTAND A THING, DO YOU?
けけ！っ
WONDERFUL, DON'T YOU THINK–!
MOREOVER, THROUGH BENTO, A HUSBAND AND WIFE CAN DEEPEN THEIR LOVE EVEN MORE!
BUT IF YOU CAREFULLY PREPARE YOUR OWN BENTO AT HOME, THERE'S NO NEED TO WORRY ABOUT THAT.
BESIDES, THIS HOT SEASON IS ALSO WHEN FOOD POISONING IS COMMON.
ぎゅう
SAFETY COMES FIRST.
4
I CAN COOK FOR HER ON WEEKENDS AND HOLIDAYS, BUT ON ORDINARY DAYS MY WIFE ORDERS DELIVERY OR GOES OUT TO EAT.
AS HER HUSBAND, I FEEL GUILTY ABOUT THAT.
IF I MAKE HER BENTO, THERE'S NO NEED TO WORRY ABOUT HER EATING SOMETHING STRANGE OUTSIDE AND GETTING FOOD POISONING.
YES, YES. NOTHING CAN BEAT A BENTO HANDMADE BY ONE'S WIFE. YOU WIN.
I MADE MY WIFE'S BENTO TOO!
NO, NO!

EVEN THOUGH THEIR HOMES AND WORKPLACES ARE FAR APART, THEIR HEARTS ARE ALWAYS ONE.
THIS IS WHAT TRUE LOVE IS...
WE PROMISED TO OPEN OUR LUNCH BOXES AT EXACTLY 12:05.

ガヤあああ
文化部


HOW CAN THEY GET THAT ROMANTIC OVER SOMETHING AS SIMPLE AS A BOXED LUNCH...?
UGH... I'M... FEELING NAUSEOUS...

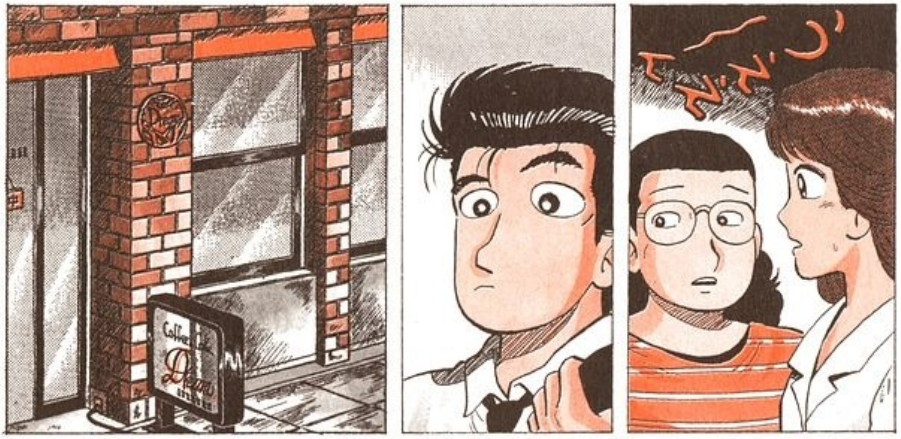
5

THE PICKLED PLUM...!
PICKLED PLUM...

TOMII-SAN?!
WHAT'S WRONG?

IT'S MOLDY-!
UMEBOSHI MAY PREVENT SPOILAGE, BUT THERE'S NO WAY IT COULD EVER GO BAD!
EXACTLY! AS IF THAT COULD EVER HAPPEN!
ARE YOU SAYING THE UMEBOSHI GOT MOLDY?!
THAT CAN'T BE...
6
AH! YES, DEAR!
THE UMEBOSHI GOT MOLDY-!
BUT, BUT JUST LOOK.

I WON'T ASK FOR ANY ALLOWANCE NEXT MONTH, SO PLEASE FORGIVE ME...
I'M SORRY!
ツ
SORRY! I'M SO SORRY! I NEVER DREAMED IT WOULD COME TO THIS...
WHAT?! SO IT REALLY IS MOLD!
I CAN'T GO HOME -WHAT AM I GONNA DO?!
SHE'S SAYING IT WENT MOLDY BECAUSE I DIDN'T PUT ENOUGH LOVE OR EFFORT INTO IT!!!
WAAAH! MY WIFE IS FURIOUS!
7



はーぁぁ…
BUT I CAN'T BELIEVE THE UMEBOSHI GOT MOLDY.
WHY COULD THAT BE?
YAMAOKA, LOOK INTO IT.
FIND THE TRUTH —SOMETHING THE DEPUTY MANAGER CAN EXPLAIN TO HIS WIFE AND GET HER FORGIVENESS FOR.
EVEN THOUGH THE DEPUTY MANAGER IS SUFFERING SO TERRIBLY.
YAMAOKA, YOU'RE HARDLY IN A POSITION TO LECTURE ANYONE ABOUT THEIR ATTITUDE, ARE YOU?
HMPH. IT'S BECAUSE HIS ATTITUDE IS ROTTEN.
FIGHTING AND ARGUING IN THE STREET? OUTRAGEOUS! YOU'RE ALL UNDER ARREST!
HEY, HEY, CIVILIANS!
警視庁
HEY, THAT ASSHOLE DESERVES TO SUFFER.
DO YOU EVEN HAVE A CONSCIENCE?
THAT'S AWFUL!

YOU DELINQUENT COP.
DON'T SCARE ME LIKE THAT.
INSPECTOR NAKAMATSU.
EEEEK, SO SOURWWW!
WHAT, PICKLED PLUMS~~!
I'M PRONE TO HIGH BLOOD PRESSURE, YOU SEE. I HAVE TO WATCH MY SALT INTAKE.
BESIDES, PICKLED PLUMS ARE HIGH IN SALT.
!
WHOA, YOUR FACE TURNED INTO A PICKLED PLUM!
9
JUST THINKING ABOUT THAT SOUR TASTE MAKES ME SHUDDER~~ UGH, UNBEARABLE.
NO, I'M JUST NOT GOOD WITH PICKLED PLUMS.

THAT'S RIGHT!
THAT'S TRUE, PICKLED PLUMS ARE HIGH IN SALT.
IF IT'S NEITHER SOUR NOR SALTY, IT ISN'T A PICKLED PLUM...
BECAUSE OF PEOPLE LIKE INSPECTOR NAKAMATSU, THE DEPUTY CHIEF'S FAMILY HAPPINESS WAS DESTROYED!
IT'S INSPECTOR NAKAMATSU'S FAULT!
I WAS IN THE MIDDLE OF OFFICIAL POLICE BUSINESS, SO I'LL CATCH YOU ALL LATER.
VRM
KEEP IT UP AND I'LL TOSS YOU IN JAIL FOR HARRASSING AN OFFICER OF THE LAW!
W-WHAT? WHY AM I THE ONE AT FAULT!
A PICKLED-PLUM EXPEDITION.
BEFORE YOU MAKE UP A CHARGE, COME WITH US.

LOOKS LIKE MARRIAGE IS OUT OF THE QUESTION.
IF SOMEONE SAID THEY HATED THE PLUMS UTAKO-SAN PAINSTAKINGLY PICKLED, SHE'D GET ANGRY, WOULDN'T SHE?
I WONDER IF SHE KNOWS HOW YOU FEEL ABOUT THEM?
WHEN WAS IT? UTAKO-SAN SAID SHE'D PICKLE PLUMS HERSELF.
N-NO, THAT'S...!
FINE, LET'S GET DIVORCED.
SO YOU HATE THE PLUMS I PICKLED —WHICH MEANS YOU'RE DENYING MY LOVE.
NO, EVEN IF YOU GET MARRIED, THE DAY WILL EVENTUALLY COME WHEN THE TRUTH IS EXPOSED.
?
NO, WE'RE IN LOVE!!!
PICKLED PLUMS THAT AREN'T SOUR OR SALTY.
THEN LET ME SHOW YOU PICKLED PLUMS THAT EVEN YOU CAN EAT.

FIGURED OUT WHAT HAD HAPPENED IN THE DEPUTY MANAGER'S LUNCHBOX.
WHILE TALKING WITH INSPECTOR NAKAMATSU, I
I THOUGHT THERE MUST BE SOME OTHER REASON FOR THE PICKLED PLUMS TO HAVE MOLDED.
WHEN I FIRST SAW THE MOLD IN THE DEPUTY MANAGER'S LUNCHBOX, I DIDN'T GET IT.
NEW GINZA
HUH?
I ASKED PRESIDENT ITAYAMA. IF COULD I TRY SOME OF THE PLUMS?
12
WELCOME.
おつけもの

I WAS WORRIED YOU'D COME HERE JUST TO CRITICIZE MY STORE'S PRODUCTS, SO I CAME TO KEEP AN EYE ON YOU.
YOU SAID YOU WANTED TO SAMPLE THINGS WITHOUT BUYING ANYTHING, SO-
ギロオ

HEH-HEH! SURPRISED?
WOW! PRESIDENT ITAYAMA!

ISPER
梅漬
SPIRITS FOODS CO., LTD.
梅干し
梅干
FIRST, LET'S SAMPLE THIS.

WOW, YOU FIGURED OUT WE CAME TO CRITICIZE THEM?

NOW, NOW.
JUST AS I THOUGHT! GET OUT!

13

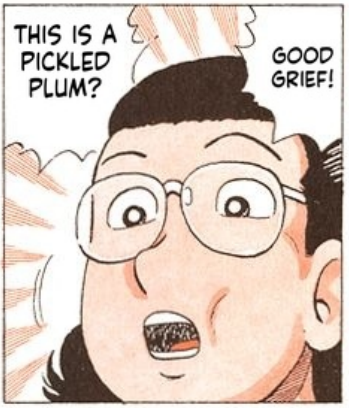
AH, WHAT A WASTE!
ナヨキ

パク
BECAUSE THESE PLUMS AREN'T SOUR OR SALTY.

HUH...?

INSPECTOR, TRY ONE.
AAAH! NO WAY!!!

THIS IS SO BLAND COMPARED TO ORDINARY PICKLED PLUMS!
OF COURSE, THEY STILL HAVE SOME SOURNESS AND SALT, BUT...


THIS IS A PICKLED PLUM?
GOOD GRIEF!

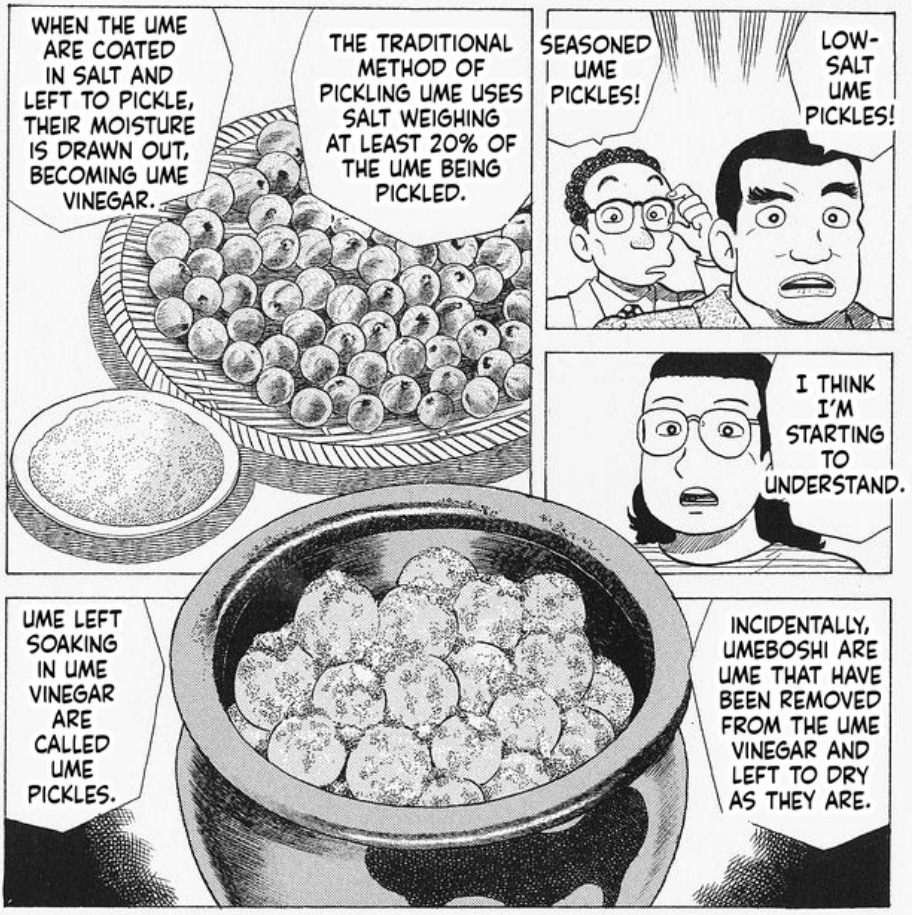
.....

EVEN I CAN EAT THESE...

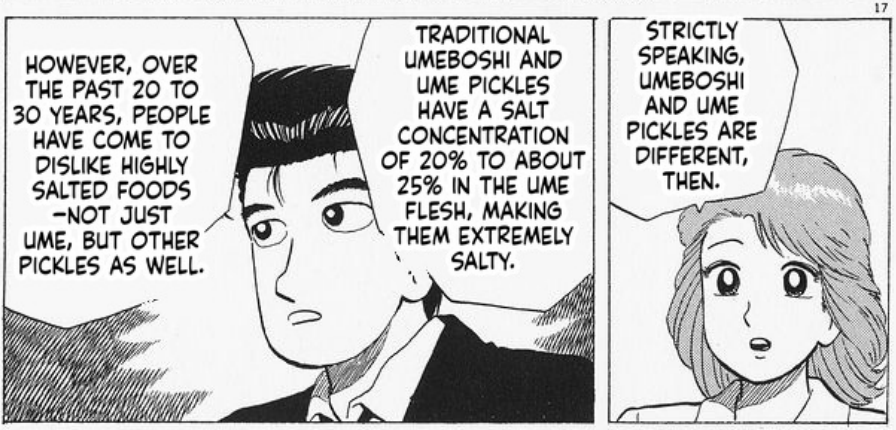
WHY, THIS TASTES AS CLEAR AS A GHOST IN THE DAYLIGHT.
THIS TASTES NOTHING LIKE MY MOM'S PICKLED PLUMS!

AND DEPUTY DIVISION CHIEF TOMII SAID IT TASTED LIKE ORDINARY PICKLED PLUMS.
PRESIDENT ITAYAMA CALLED IT A STUPID TASTE, INSPECTOR NAKAMATSU, WHO HATES PICKLED PLUMS, SAID IT WAS EDIBLE,
THIS IS THE REASON FOR DEPUTY DIVISION CHIEF TOMII'S FAMILY FALLING APART.
BUT THIS DOESN'T TASTE SOUR LIKE PICKLED PLUMS.
キョトン
HUH? ISN'T THIS JUST THE TASTE OF ORDINARY PICKLED PLUMS?
おばあちゃん本舗
伝統の梅漬け
MY FAMILY ISN'T FALLING APART!
15
YES, THIS IS IT.
ハンハン
AHHH! EVEN THOUGH THESE ARE THE MOST EXPENSIVE PLUMS!

IT'S SO SALTYWWW! HELPPPWWWW!
EWW~~! S-SO SALTYWWW!
NOW, GIVE IT A TRY.
COME TO THINK OF IT, UMEBOSHI USED TO TASTE LIKE THIS BACK IN THE DAY.
ぶれ~っ
IF WE USE THIS, I CAN COMPARE IT TO MY MOM'S UMEBOSHI!
WHOA, SOUR!
THE SALT REALLY PACKS A PUNCH, TOO.
16
THE ONE YOU HAD EARLIER IS LOW-SALT UMEBOSHI, WHICH APPEARED ABOUT 20 YEARS AGO AND NOW MAKES UP MOST OF THE UME PRODUCTS SOLD IN STORES.
IT'S ALSO KNOWN AS SEASONED UMEBOSHI.
WHAT YOU JUST ATE IS TRADITIONAL UMEBOSHI —THE KIND THAT'S BEEN AROUND FOR AGES.


WHEN THE UME ARE COATED IN SALT AND LEFT TO PICKLE, THEIR MOISTURE IS DRAWN OUT, BECOMING UME VINEGAR.
THE TRADITIONAL METHOD OF PICKLING UME USES SALT WEIGHING AT LEAST 20% OF THE UME BEING PICKLED.
SEASONED UME PICKLES!
LOW-SALT UME PICKLES!
I THINK I'M STARTING TO UNDERSTAND.
UME LEFT SOAKING IN UME VINEGAR ARE CALLED UME PICKLES.
INCIDENTALLY, UMEBOSHI ARE UME THAT HAVE BEEN REMOVED FROM THE UME VINEGAR AND LEFT TO DRY AS THEY ARE.

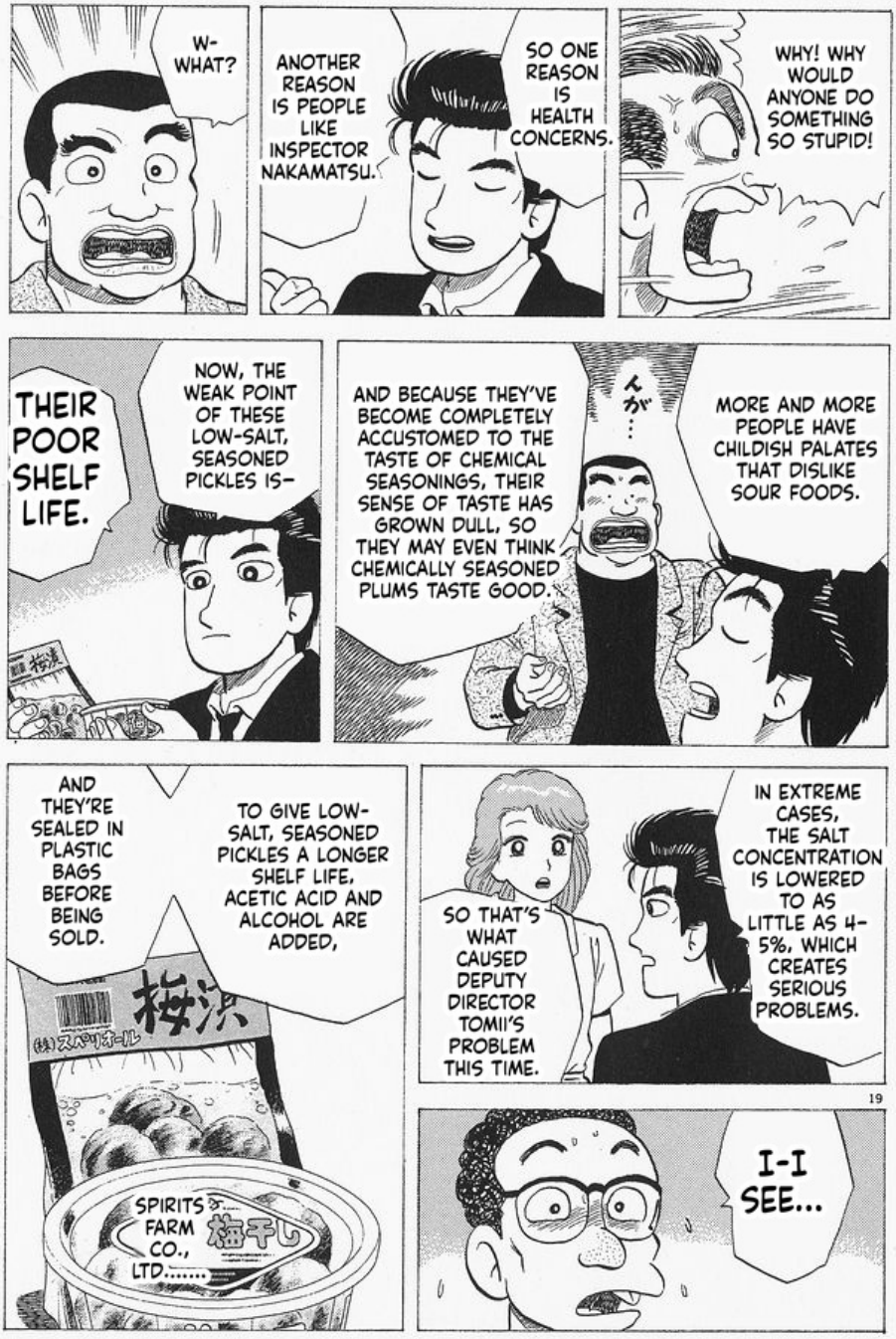
17

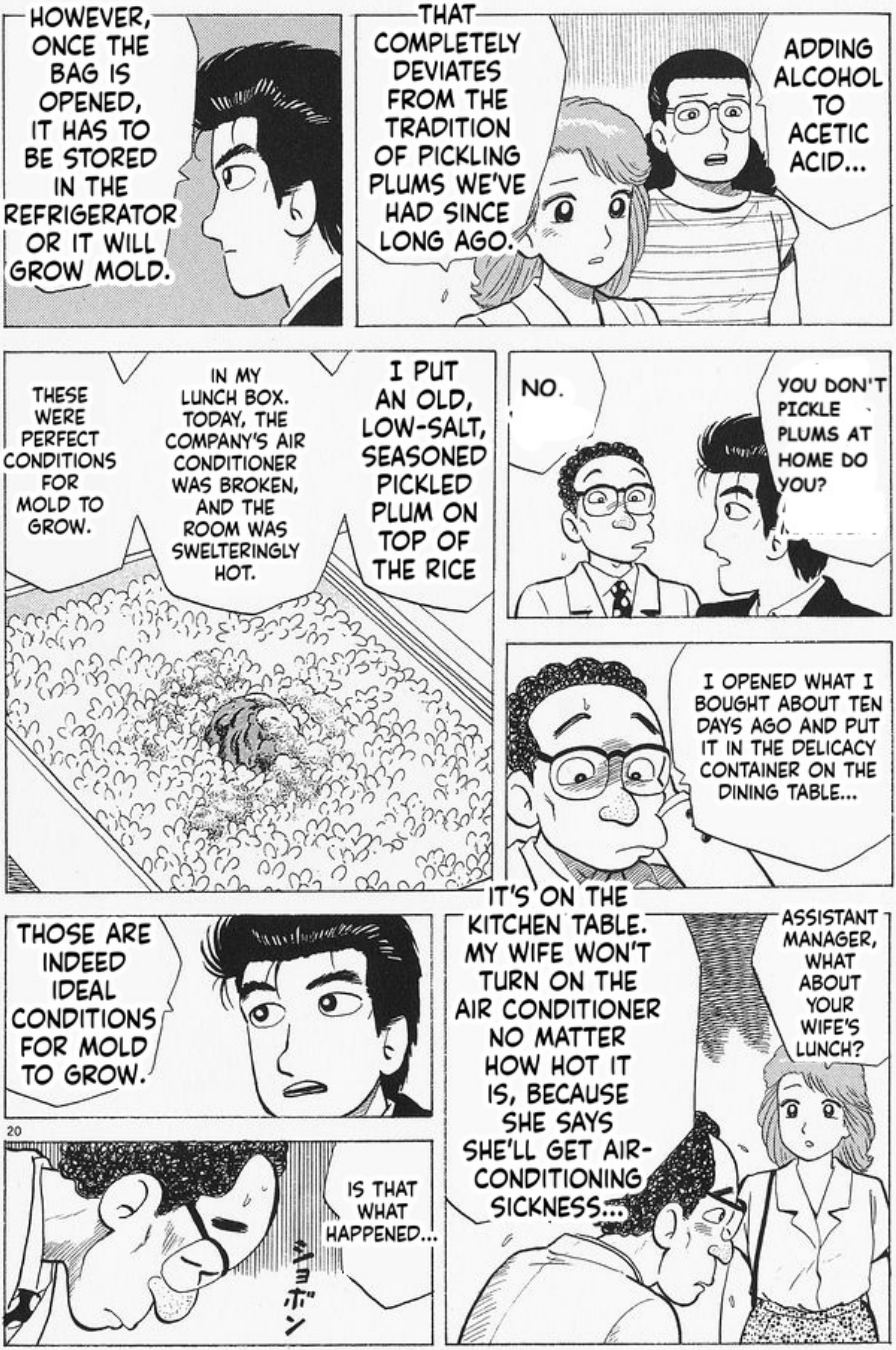

HOWEVER, OVER THE PAST 20 TO 30 YEARS, PEOPLE HAVE COME TO DISLIKE HIGHLY SALTED FOODS —NOT JUST UME, BUT OTHER PICKLES AS WELL.
TRADITIONAL UMEBOSHI AND UME PICKLES HAVE A SALT CONCENTRATION OF 20% TO ABOUT 25% IN THE UME FLESH, MAKING THEM EXTREMELY SALTY.
STRICTLY SPEAKING, UMEBOSHI AND UME PICKLES ARE DIFFERENT, THEN.

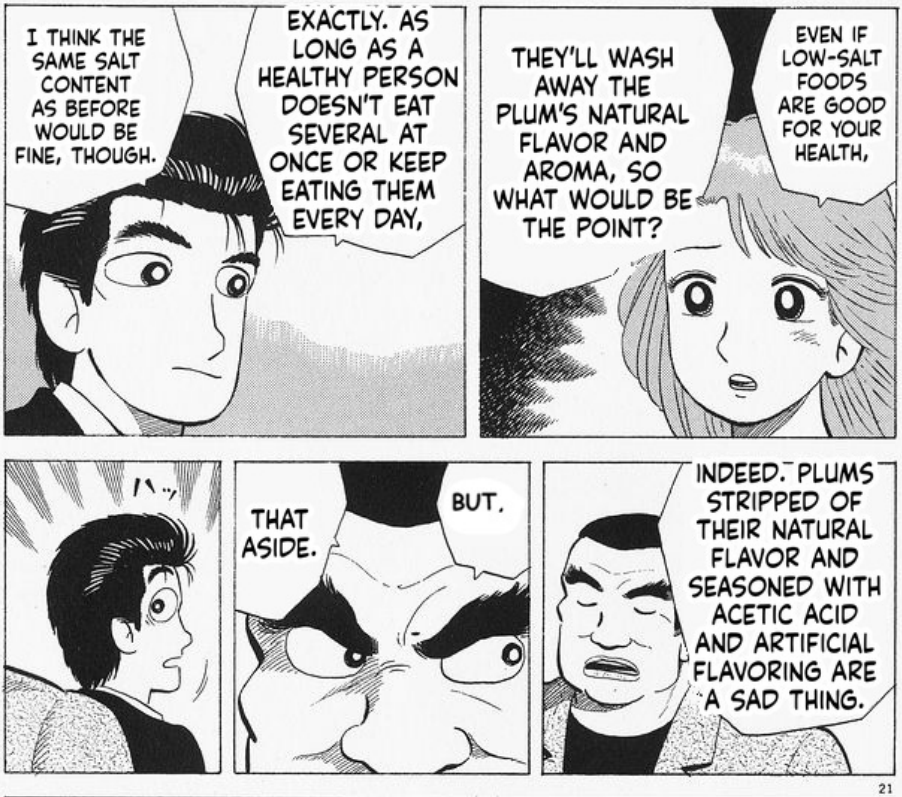
ARE MADE BY SOAKING PLUMS THAT HAVE FIRST BEEN SALTED IN WATER.
LOW-SALT OR SEASONED SALTED PLUMS—
WHAT?! YOU'RE SOAKING THOSE PRECIOUS SALTED PLUMS IN WATER?!
ANOTHER IS THE INDUSTRY'S EFFORTS TO DEVELOP NEW PRODUCTS IN THE SALTED-PLUM BUSINESS.
ONE REASON IS THAT THE IDEA THAT EXCESSIVE SALT INTAKE IS BAD FOR YOUR HEALTH HAS BECOME WIDELY ACCEPTED.
AND LETTING ALL THAT FLAVOR WASH AWAY?!
PLUM ESSENCE? ISN'T THAT COLLECTED BY ITSELF AND SOLD AS A HEALTH FOOD?!
AT THE SAME TIME, THE CITRIC ACID RESPONSIBLE FOR THE PLUMS' NATURAL SOURNESS IS ALSO REMOVED.
AS A RESULT, THE SALT IS REMOVED.
THE PLUM ESSENCE IS REMOVED, TOO.

18

THAT IS THE BASIC METHOD USED TO MAKE LOW-SALT AND SEASONED SALTED PLUMS, WHICH ACCOUNT FOR MOST OF THE SALTED PLUMS SOLD IN SUPERMARKET AND DEPARTMENT-STORE FOOD SECTIONS.
梅干し
梅漬け!!
梅干し
ONCE THE FLAVOR IS GONE, THEY ADD FLAVOR ENHANCERS, SOUR THEM WITH ACETIC ACID, AND COLOR THEM WITH ARTIFICIAL COLORING.

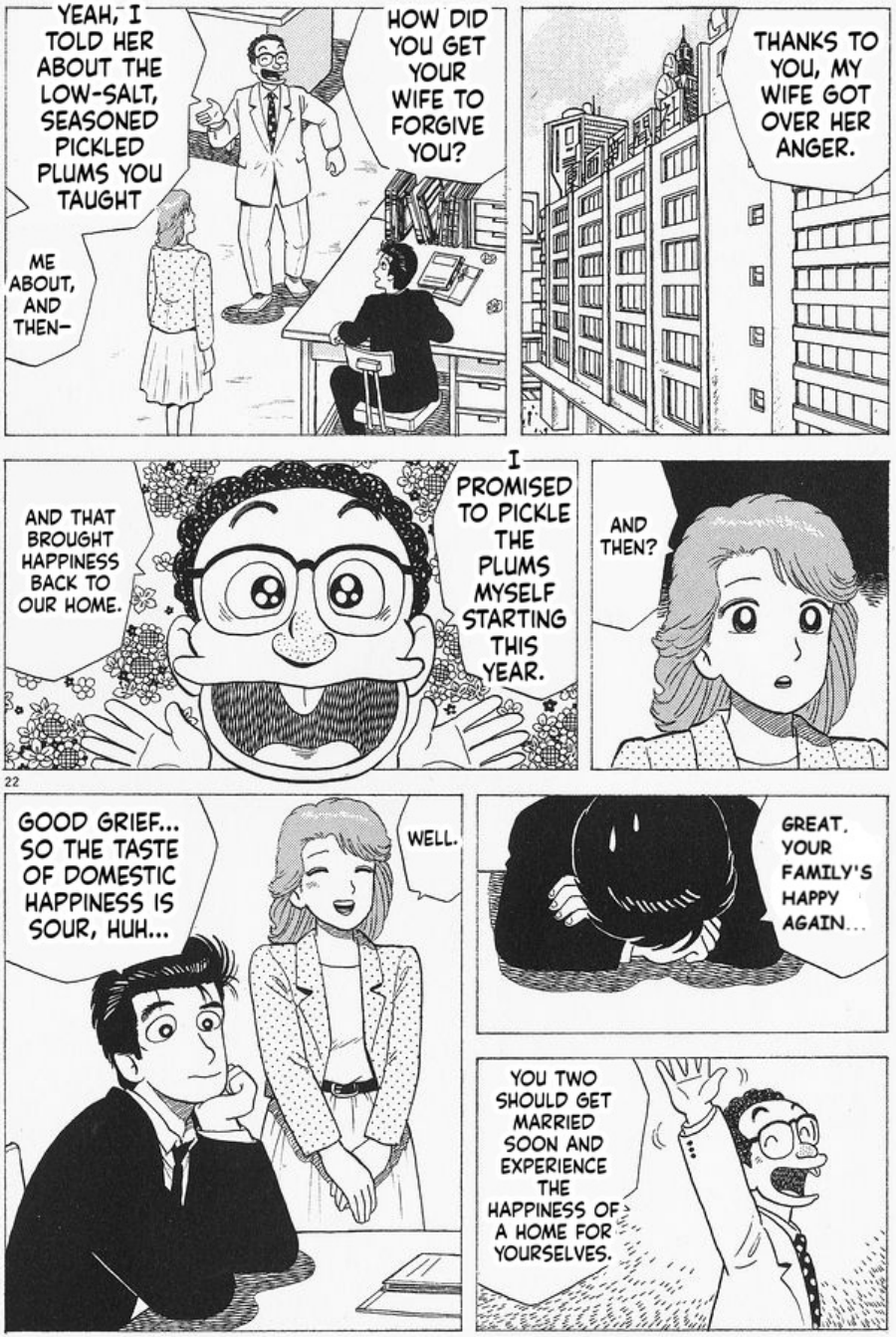

W-WHAT?
ANOTHER REASON IS PEOPLE LIKE INSPECTOR NAKAMATSU.
SO ONE REASON IS HEALTH CONCERNS.
WHY! WHY WOULD ANYONE DO SOMETHING SO STUPID!
THEIR POOR SHELF LIFE.
NOW, THE WEAK POINT OF THESE LOW-SALT, SEASONED PICKLES IS-
AND BECAUSE THEY'VE BECOME COMPLETELY ACCUSTOMED TO THE TASTE OF CHEMICAL SEASONINGS, THEIR SENSE OF TASTE HAS GROWN DULL, SO THEY MAY EVEN THINK CHEMICALLY SEASONED PLUMS TASTE GOOD.
ムガ……
MORE AND MORE PEOPLE HAVE CHILDISH PALATES THAT DISLIKE SOUR FOODS.
AND THEY'RE SEALED IN PLASTIC BAGS BEFORE BEING SOLD.
TO GIVE LOW-SALT, SEASONED PICKLES A LONGER SHELF LIFE, ACETIC ACID AND ALCOHOL ARE ADDED,
梅漬
スペリオール
SPIRITS FARM CO., LTD.....
梅干し
SO THAT'S WHAT CAUSED DEPUTY DIRECTOR TOMII'S PROBLEM THIS TIME.
IN EXTREME CASES, THE SALT CONCENTRATION IS LOWERED TO AS LITTLE AS 4-5%, WHICH CREATES SERIOUS PROBLEMS.
19
I-I SEE...


HOWEVER, ONCE THE BAG IS OPENED, IT HAS TO BE STORED IN THE REFRIGERATOR OR IT WILL GROW MOLD.
THAT COMPLETELY DEVIATES FROM THE TRADITION OF PICKLING PLUMS WE'VE HAD SINCE LONG AGO.
ADDING ALCOHOL TO ACETIC ACID...
THESE WERE PERFECT CONDITIONS FOR MOLD TO GROW.
IN MY LUNCH BOX. TODAY, THE COMPANY'S AIR CONDITIONER WAS BROKEN, AND THE ROOM WAS SWELTERINGLY HOT.
I PUT AN OLD, LOW-SALT, SEASONED PICKLED PLUM ON TOP OF THE RICE
NO.
YOU DON'T PICKLE PLUMS AT HOME DO YOU?
I OPENED WHAT I BOUGHT ABOUT TEN DAYS AGO AND PUT IT IN THE DELICACY CONTAINER ON THE DINING TABLE...
IT'S ON THE KITCHEN TABLE. MY WIFE WON'T TURN ON THE AIR CONDITIONER NO MATTER HOW HOT IT IS, BECAUSE SHE SAYS SHE'LL GET AIR-CONDITIONING SICKNESS...
ASSISTANT MANAGER, WHAT ABOUT YOUR WIFE'S LUNCH?
THOSE ARE INDEED IDEAL CONDITIONS FOR MOLD TO GROW.
20
IS THAT WHAT HAPPENED...
ポン


I THINK THE SAME SALT CONTENT AS BEFORE WOULD BE FINE, THOUGH.
EXACTLY. AS LONG AS A HEALTHY PERSON DOESN'T EAT SEVERAL AT ONCE OR KEEP EATING THEM EVERY DAY,
THEY'LL WASH AWAY THE PLUM'S NATURAL FLAVOR AND AROMA, SO WHAT WOULD BE THE POINT?
EVEN IF LOW-SALT FOODS ARE GOOD FOR YOUR HEALTH,
ハッ
THAT ASIDE.
BUT,
INDEED. PLUMS STRIPPED OF THEIR NATURAL FLAVOR AND SEASONED WITH ACETIC ACID AND ARTIFICIAL FLAVORING ARE A SAD THING.

21

YOU DID MAKE FUN OF INSPECTOR NAKAMATSU'S TASTES.
YOU BROUGHT IT ON YOURSELF.
ギャー
YOU ACTUALLY CALLED ME CHILDISH AND SAID MY SENSE OF TASTE WAS DULL!
ボカ
ボカ
ボカ
H-HELP ME!


YEAH, I TOLD HER ABOUT THE LOW-SALT, SEASONED PICKLED PLUMS YOU TAUGHT ME ABOUT, AND THEN–
HOW DID YOU GET YOUR WIFE TO FORGIVE YOU?
THANKS TO YOU, MY WIFE GOT OVER HER ANGER.
AND THAT BROUGHT HAPPINESS BACK TO OUR HOME.
I PROMISED TO PICKLE THE PLUMS MYSELF STARTING THIS YEAR.
AND THEN?
22
GOOD GRIEF... SO THE TASTE OF DOMESTIC HAPPINESS IS SOUR, HUH...
WELL.
GREAT. YOUR FAMILY'S HAPPY AGAIN...
YOU TWO SHOULD GET MARRIED SOON AND EXPERIENCE THE HAPPINESS OF A HOME FOR YOURSELVES.

第2話

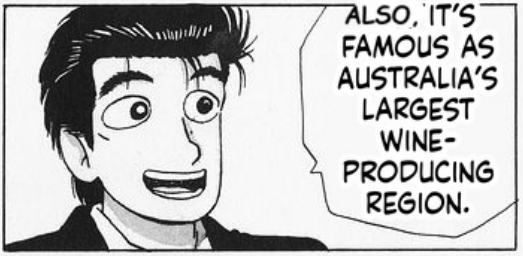
豊饒なる大地

〈前編〉

I HEAR THEY HAVE ALL SORTS OF THINGS, BOTH FROM THE SEA AND THE MOUNTAINS.
I WONDER WHAT KINDS OF FOOD THEY HAVE.

YAMAOKA, WE'RE FINALLY HEADING TO SOUTH AUSTRALIA!

OH, REALLY.
SOUTH AUSTRALIA IS THE WORLD'S LARGEST PRODUCER OF OPALS.


ALSO, IT'S FAMOUS AS AUSTRALIA'S LARGEST WINE-PRODUCING REGION.

YAMAOKA, BE SURE TO PICK OUT A GOOD WINE.
WOW, AMAZING. I'VE DECIDED TO BUY WINE AS SOUVENIRS FOR MY FATHER AND GRANDFATHER.

2

OH, REALLY...

I'LL GIVE YOU THE FINEST OPAL, KURITA.
I GOT ALL KINDS OF INFORMATION FROM A FRIEND.

AND WHAT ARE FUTAKI AND KINJO PLANNING TO DO WITH THEM?
WHAT ARE KURITA AND YAMAOKA UP TO?

THE SECOND AUSTRALIAN SHOWDOWN BETWEEN 'ULTIMATE' AND 'SUPREME' IS IN SOUTH AUSTRALIA, BUT...

DUMP THAT USELESS MAN YAMAOKA ALREADY.
I JUST HOPE SHE CHOOSES EITHER PRESIDENT DAN OR KINJO-SAN.

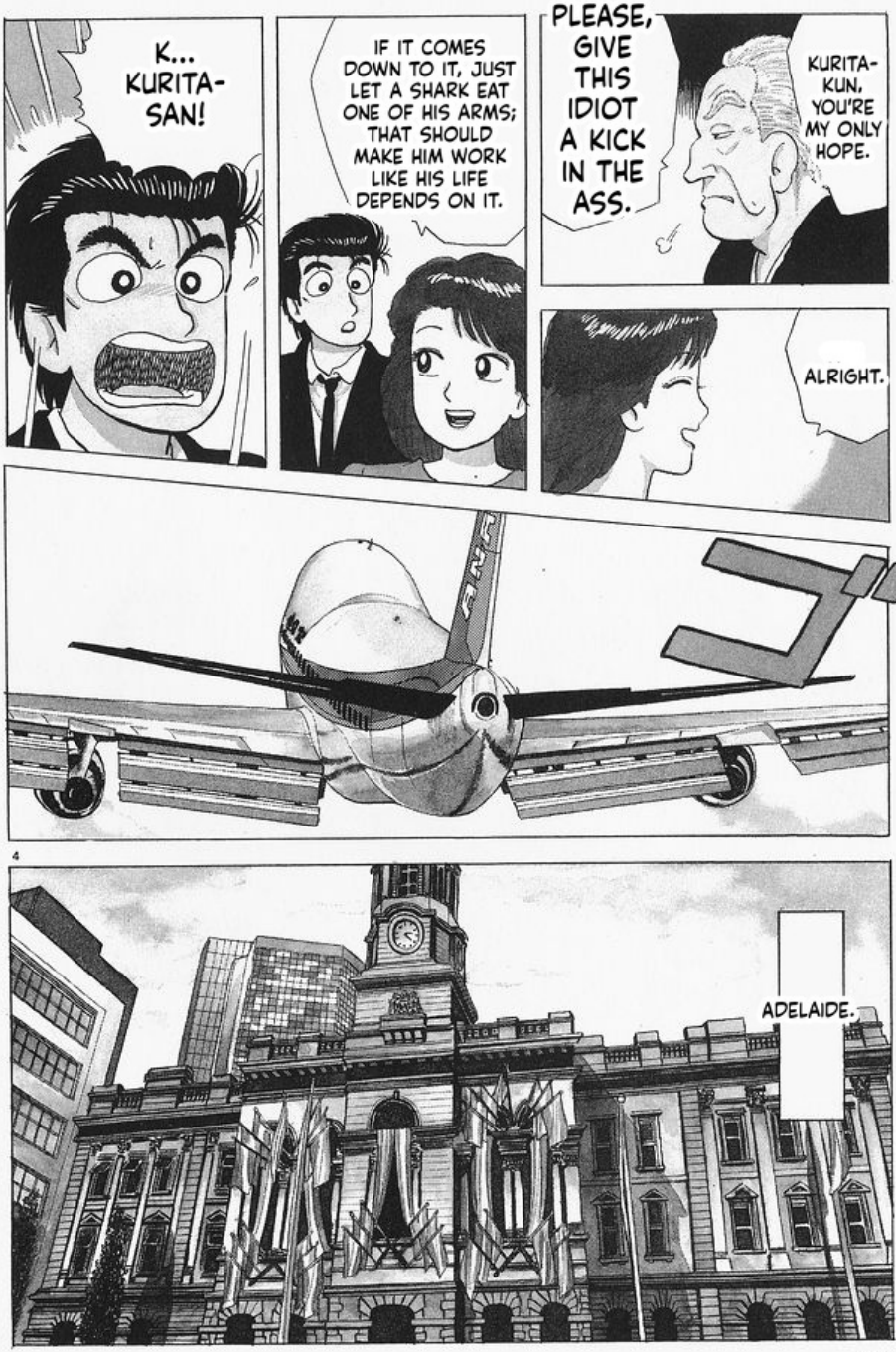
PUBLISHER'S OFFICE

3

HOW MANY TIMES HAVE I BEEN FOOLED BY YOUR 'LEAVE IT TO ME'?

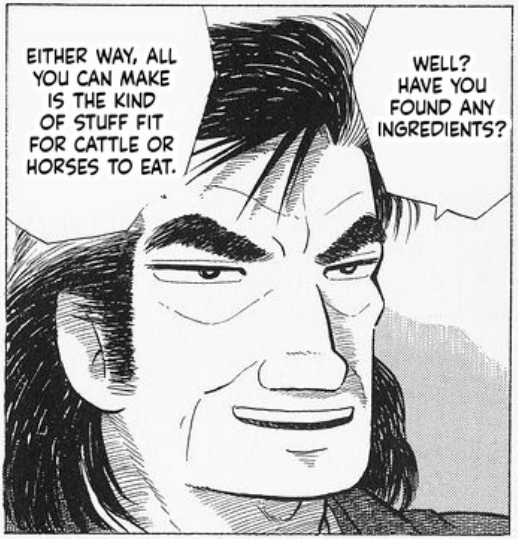
LEAVE IT TO ME. VICTORY IS GUARANTEED.

YOU HAVE A CHANCE OF WINNING, RIGHT?
ニヤリ


K... KURITA-SAN!
IF IT COMES DOWN TO IT, JUST LET A SHARK EAT ONE OF HIS ARMS; THAT SHOULD MAKE HIM WORK LIKE HIS LIFE DEPENDS ON IT.
PLEASE, GIVE THIS IDIOT A KICK IN THE ASS.
KURITA-KUN, YOU'RE MY ONLY HOPE.
ALRIGHT.
ANA
4
ADELAIDE.

MS. NOBUE, THANK YOU FOR TAKING CARE OF US AFTER VICTORIA.
SOUTH AUSTRALIA IS DIFFERENT FROM VICTORIA IN MANY WAYS, AND IT'S INTERESTING TOO.
ADELAIDE
IT'S A WINE-PRODUCING REGION, RIGHT?
LET'S GO TO THE BAROSSA VALLEY FIRST.
I'M LOOKING FORWARD TO IT.
5

THERE ARE SO MANY WINERIES—IT'S FASCINATING.
OPEN
IT'S SO VAST, IT'S ALMOST OVERWHELMING.
AMAZING... VINEYARDS AS FAR AS THE EYE CAN SEE.
ブルルル…
THEY PRODUCE TWO-THIRDS OF ALL AUSTRALIAN WINE.
IN SOUTH AUSTRALIA ALONE, CENTERED AROUND THIS BAROSSA VALLEY,
THAT'S INCREDIBLE!
WOW, AS MUCH AS TWO-THIRDS!
AH!

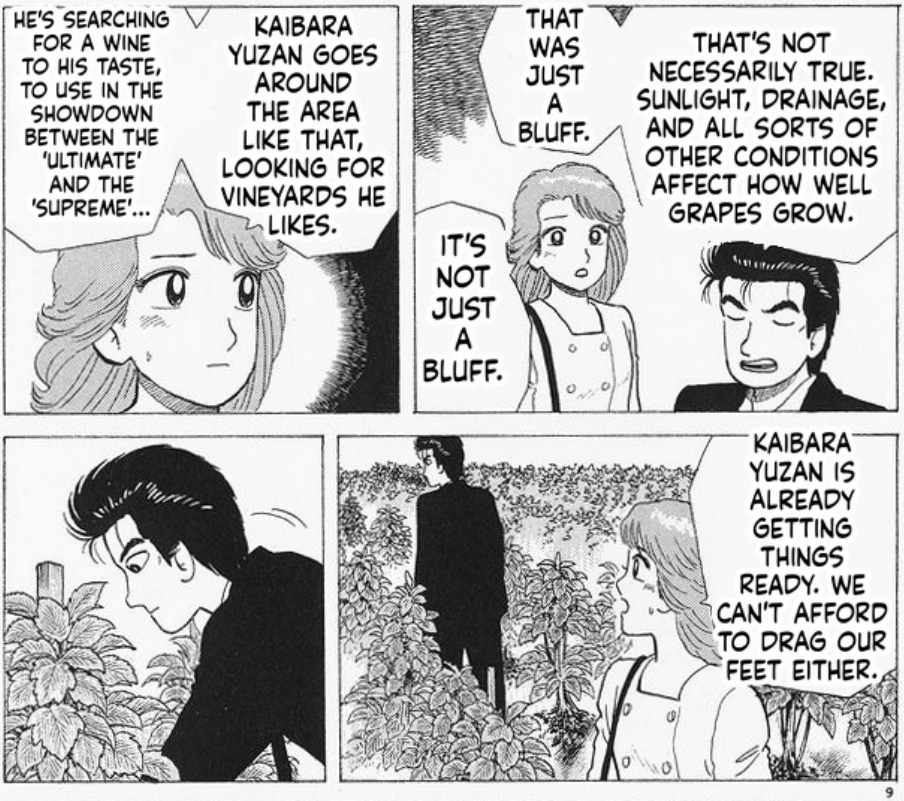

EITHER WAY, ALL YOU CAN MAKE IS THE KIND OF STUFF FIT FOR CATTLE OR HORSES TO EAT.
WELL? HAVE YOU FOUND ANY INGREDIENTS?

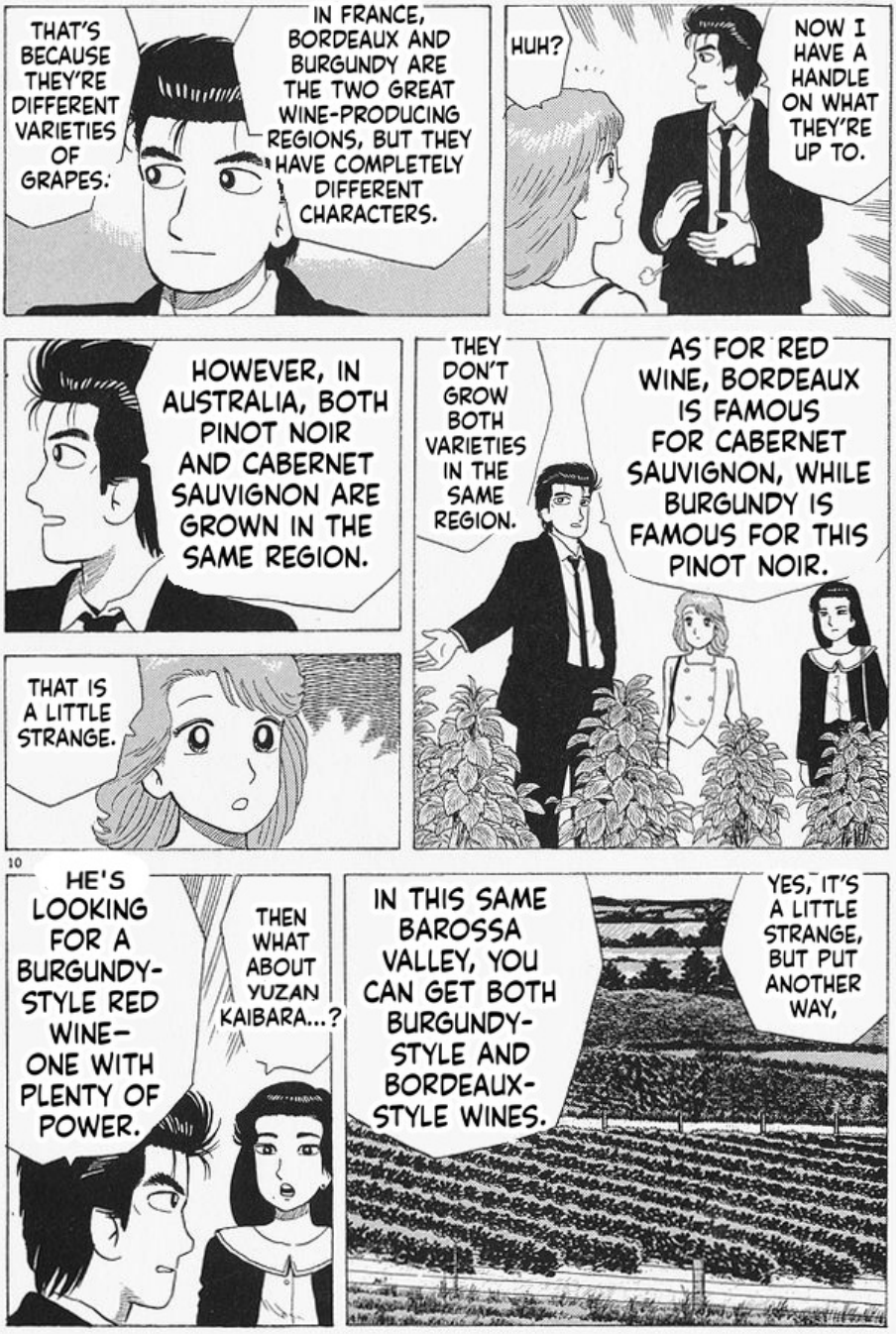
PROFESSOR KAIBARA!

7

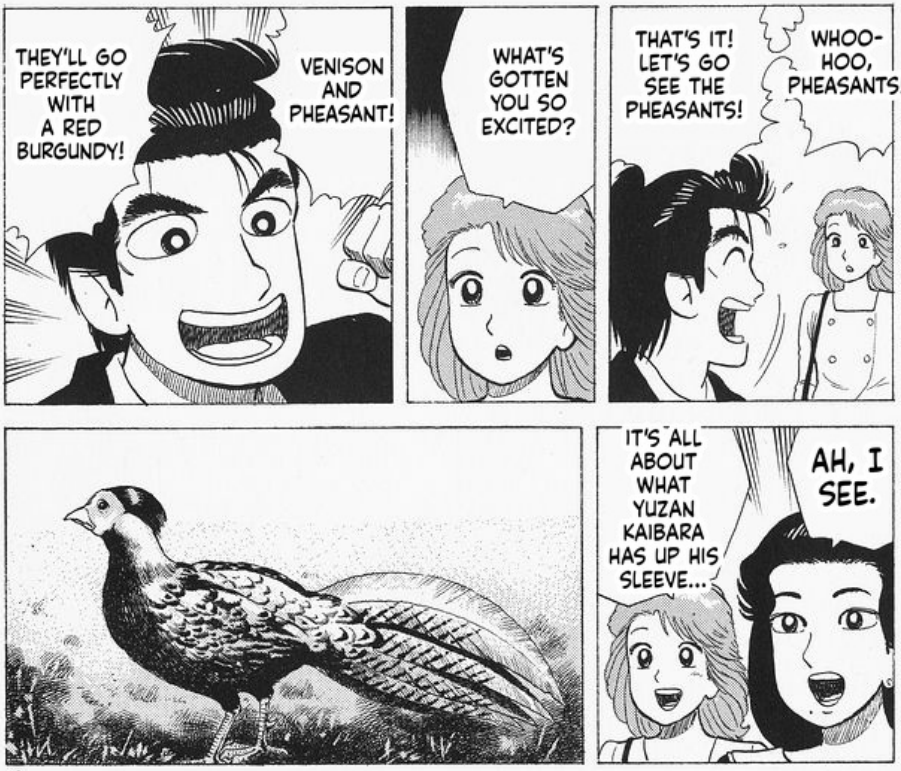
WHAT!

I WONDER WHAT HE'S DOING...
MR. SHIRŌ, MS. YŪKO, EXCUSE ME.
AH, HELLO.
GOODNESS, THE SOIL!
YOU CAN'T MAKE GREAT WINE IN A FIELD LIKE THIS...
8
AMAZING! BY TASTING THE SOIL, CAN YOU TELL WHETHER THE WINE IT PRODUCES WILL BE GOOD OR BAD?!
GOOD GRAPES MAKE GOOD WINE.
GOOD FIELDS GROW GOOD GRAPES.
WHAT WAS THAT ALL ABOUT?


HE'S SEARCHING FOR A WINE TO HIS TASTE, TO USE IN THE SHOWDOWN BETWEEN THE 'ULTIMATE' AND THE 'SUPREME'...
KAIBARA YUZAN GOES AROUND THE AREA LIKE THAT, LOOKING FOR VINEYARDS HE LIKES.
THAT WAS JUST A BLUFF.
IT'S NOT JUST A BLUFF.
THAT'S NOT NECESSARILY TRUE. SUNLIGHT, DRAINAGE, AND ALL SORTS OF OTHER CONDITIONS AFFECT HOW WELL GRAPES GROW.
KAIBARA YUZAN IS ALREADY GETTING THINGS READY. WE CAN'T AFFORD TO DRAG OUR FEET EITHER.
9
WHAT VARIETY IS IT?
THE COLOR IS AWFULLY DEEP... AND THE GRAPES ARE SMALL, TOO...
IT'S THE VARIETY USED IN THE MAGNIFICENT RED WINES OF BURGUNDY, FRANCE.
PINOT NOIR.
THERE ARE STILL A FEW BUNCHES LEFT HERE AND THERE THAT WERE MISSED...
LOOKS LIKE THE GRAPE HARVEST JUST FINISHED.

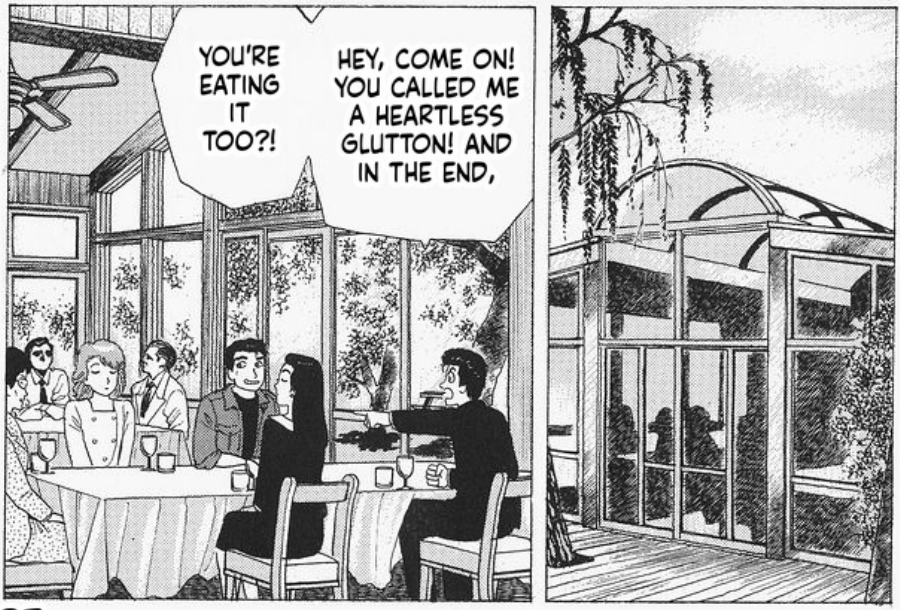

THAT'S BECAUSE THEY'RE DIFFERENT VARIETIES OF GRAPES.
IN FRANCE, BORDEAUX AND BURGUNDY ARE THE TWO GREAT WINE-PRODUCING REGIONS, BUT THEY HAVE COMPLETELY DIFFERENT CHARACTERS.
HUH?
NOW I HAVE A HANDLE ON WHAT THEY'RE UP TO.
HOWEVER, IN AUSTRALIA, BOTH PINOT NOIR AND CABERNET SAUVIGNON ARE GROWN IN THE SAME REGION.
THEY DON'T GROW BOTH VARIETIES IN THE SAME REGION.
AS FOR RED WINE, BORDEAUX IS FAMOUS FOR CABERNET SAUVIGNON, WHILE BURGUNDY IS FAMOUS FOR THIS PINOT NOIR.
THAT IS A LITTLE STRANGE.
10
HE'S LOOKING FOR A BURGUNDY-STYLE RED WINE— ONE WITH PLENTY OF POWER.
THEN WHAT ABOUT YUZAN KAIBARA...?
IN THIS SAME BAROSSA VALLEY, YOU CAN GET BOTH BURGUNDY-STYLE AND BORDEAUX-STYLE WINES.
YES, IT'S A LITTLE STRANGE, BUT PUT ANOTHER WAY,

OF COURSE.
SOUTH AUSTRALIA HAS A THRIVING MEAT INDUSTRY, DOESN'T IT?
AND THAT RED WINE PAIRED WITH SOUTH AUSTRALIAN INGREDIENTS WOULD BE...
THERE ARE LOTS OF VAST RANCHES, WHERE THEY RAISE PLENTY OF CATTLE AND SHEEP.
HOW ABOUT PHEASANT?
A DEER RANCH! YES!
THERE'S A PHEASANT RANCH NEARBY, TOO.
FOR EXAMPLE, UM... DEER, PERHAPS...
UM... ISN'T THERE ANYTHING A LITTLE MORE UNUSUAL...?
YES, THERE IS. THERE'S A DEER RANCH.
DEER?

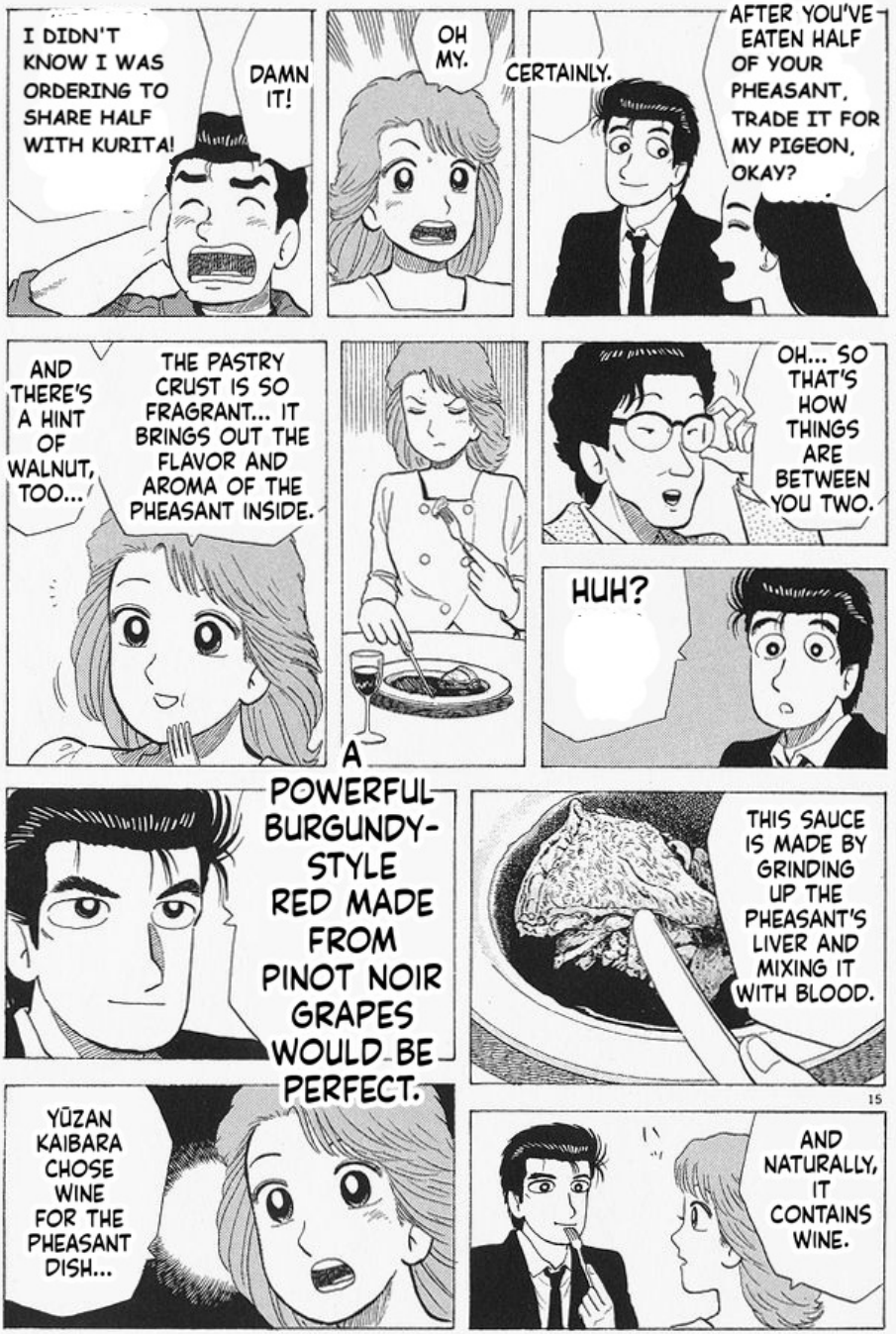

THEY'LL GO PERFECTLY WITH A RED BURGUNDY!
VENISON AND PHEASANT!
WHAT'S GOTTEN YOU SO EXCITED?
THAT'S IT! LET'S GO SEE THE PHEASANTS!
WHOO-HOO, PHEASANTS!
IT'S ALL ABOUT WHAT YUZAN KAIBARA HAS UP HIS SLEEVE...
AH, I SEE.
12
ARE ALL THESE PHEASANTS FOR EATING?
WOW! THAT'S QUITE A HAUL!

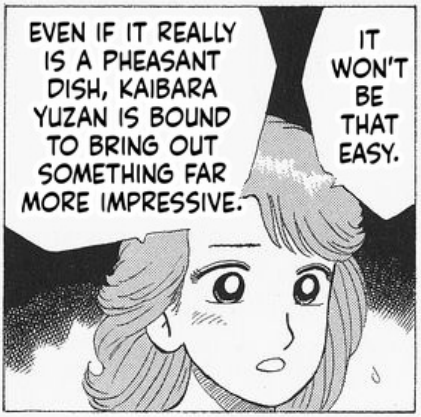
WHAT A HEARTLESS GLUTTON YOU ARE!
OH MY! HOW CAN YOU LET YOUR STOMACH GROWL WITH SUCH A CUTE PHEASANT RIGHT IN FRONT OF YOU?
OF COURSE. THERE'S A RESTAURANT RUN BY THE FARM WHERE YOU CAN EAT PHEASANT MEAT.
グゥ～
……
OH, DEAR.
LET'S GO EAT PHEASANT. THE LADIES SAY IT'S TOO PITIFUL TO EAT.

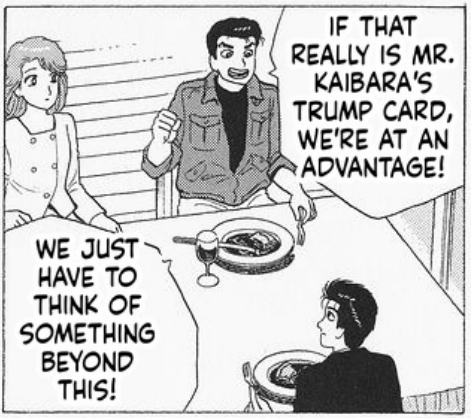
13


YOU'RE EATING IT TOO?!
HEY, COME ON! YOU CALLED ME A HEARTLESS GLUTTON! AND IN THE END,

HA... YOU GOT ME, YOU GOT ME.
THAT'S RIGHT —EVEN IF IT'S UNPLEASANT, WHEN IT'S WORK, YOU HAVE TO DO IT.
OH, WELL, THIS IS WORK TOO.
ハ ト
Rare Roasted Pigeon Breast
キジ肉のパイ皮包み
Phesant, Mushroom & Walnut Pie
14
OH, IT'S WRAPPED IN PASTRY, HUH.
OH, SMELLS GOOD.
小羊の脳みそ
Brains of Lamb Panfried in Lemon butter Sauce


I DIDN'T KNOW I WAS ORDERING TO SHARE HALF WITH KURITA!
DAMN IT!
OH MY.
CERTAINLY.
AFTER YOU'VE EATEN HALF OF YOUR PHEASANT, TRADE IT FOR MY PIGEON, OKAY?
AND THERE'S A HINT OF WALNUT, TOO...
THE PASTRY CRUST IS SO FRAGRANT... IT BRINGS OUT THE FLAVOR AND AROMA OF THE PHEASANT INSIDE.
OH... SO THAT'S HOW THINGS ARE BETWEEN YOU TWO.
HUH?
A POWERFUL BURGUNDY-STYLE RED MADE FROM PINOT NOIR GRAPES WOULD BE PERFECT.
THIS SAUCE IS MADE BY GRINDING UP THE PHEASANT'S LIVER AND MIXING IT WITH BLOOD.
15
YŪZAN KAIBARA CHOSE WINE FOR THE PHEASANT DISH...
AND NATURALLY, IT CONTAINS WINE.


EVEN IF IT REALLY IS A PHEASANT DISH, KAIBARA YUZAN IS BOUND TO BRING OUT SOMETHING FAR MORE IMPRESSIVE.
IT WON'T BE THAT EASY.

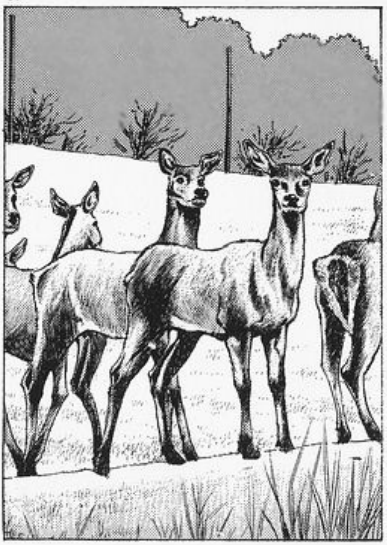

IF THAT REALLY IS MR. KAIBARA'S TRUMP CARD, WE'RE AT AN ADVANTAGE!
WE JUST HAVE TO THINK OF SOMETHING BEYOND THIS!

OH, MS. FUTAKI, HONESTLY...

AH, YEAH.
HERE, LET'S TRADE.

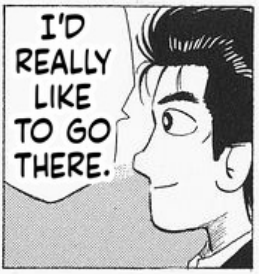
OH, WHAT ARE YOU TALKING ABOUT? YAMAOKA WILL BE FINE.

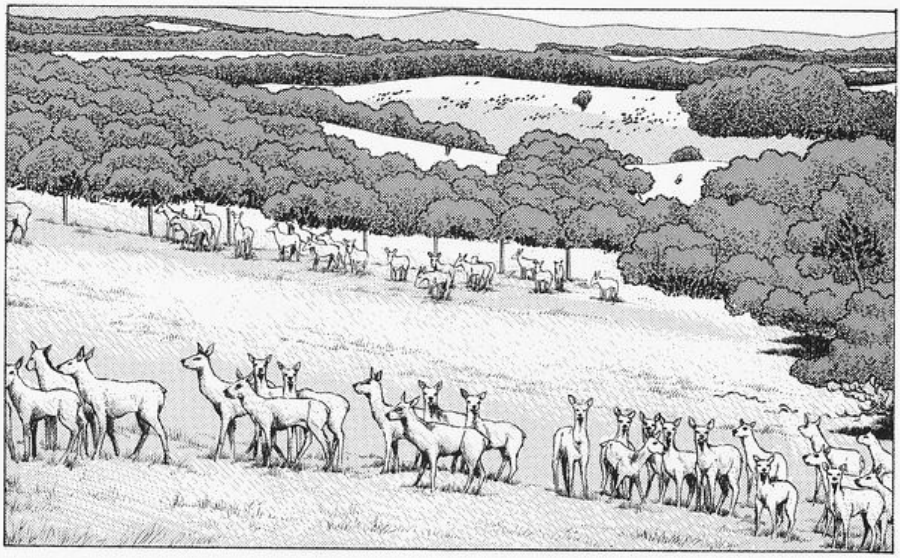
16



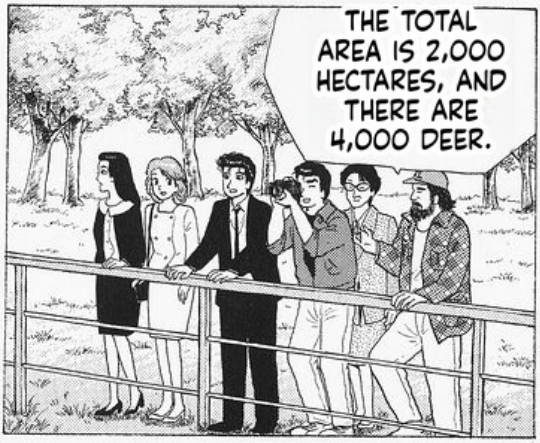
YES, IT'S IN A PLACE CALLED VICTOR HARBOR, SOUTH OF ADELAIDE.
YOU SAID THERE'S ALSO A DEER RANCH, RIGHT?

ALL RIGHT, LET'S GO.


I'D REALLY LIKE TO GO THERE.

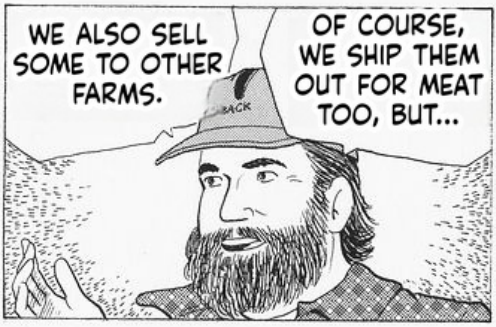


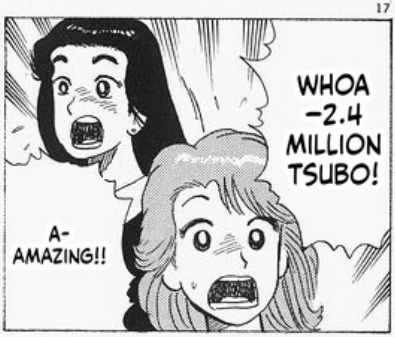
HOW BIG IS 2,000 HECTARES?


THE TOTAL AREA IS 2,000 HECTARES, AND THERE ARE 4,000 DEER.

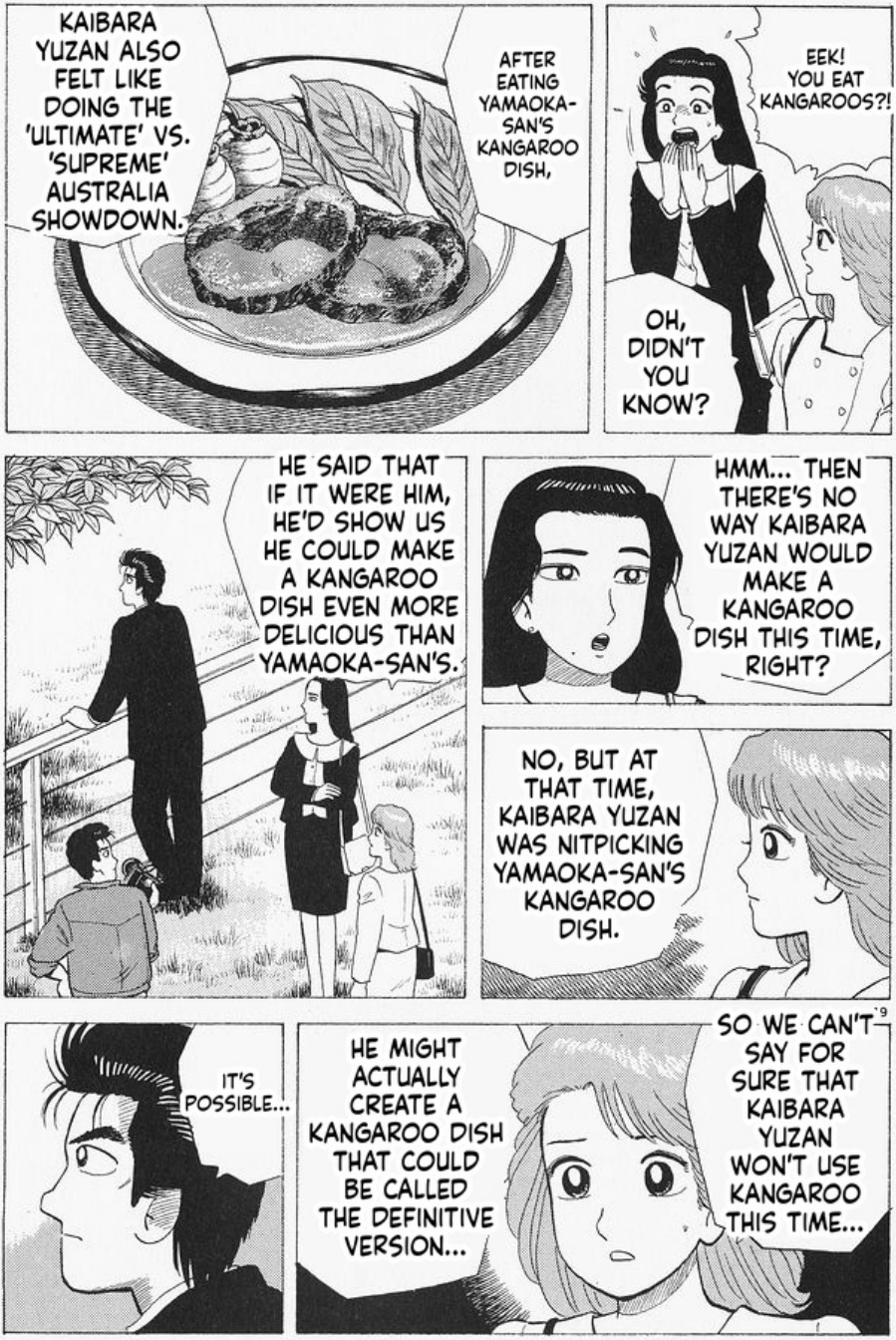
UM... 2.4 MILLION TSUBO.

17


WE ALSO SELL SOME TO OTHER FARMS.
OF COURSE, WE SHIP THEM OUT FOR MEAT TOO, BUT...
BACK

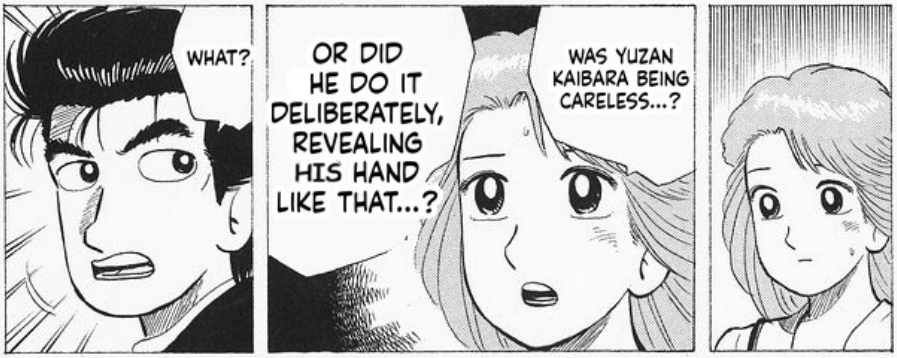

WHOA —2.4 MILLION TSUBO!
A- AMAZING!!

HOW CONTRIVED...
WOW, HOW CRUEL. SAYING THAT IN FRONT OF SUCH AN ADORABLE DEER.
A DEER RAISED IN SUCH A SPACIOUS PLACE, FEEDING ON PLENTY OF FRESH GRASS, MUST BE DELICIOUS.
YEAH, AND A POWERFUL RED WINE AMONG THE BURGUNDY STYLES.
SO VENISON ALSO PAIRS WELL WITH BURGUNDY-STYLE RED WINE.
OF COURSE, BEEF AND MUTTON COULD ALSO PRODUCE GOOD RESULTS, DEPENDING ON HOW THEY'RE USED...
18
WITH PHEASANT AND VENISON... WE'VE COVERED TWO THINGS YUUZAN KAIBARA WOULD LIKELY TARGET.
IT'S KANGAROO.
WE FORGOT SOMETHING IMPORTANT.
WHAT OTHER INGREDIENTS WOULD CALL FOR A BURGUNDY-STYLE RED WINE?


KAIBARA YUZAN ALSO FELT LIKE DOING THE 'ULTIMATE' VS. 'SUPREME' AUSTRALIA SHOWDOWN.
AFTER EATING YAMAOKA-SAN'S KANGAROO DISH,
EEK! YOU EAT KANGAROOS?!
OH, DIDN'T YOU KNOW?
HE SAID THAT IF IT WERE HIM, HE'D SHOW US HE COULD MAKE A KANGAROO DISH EVEN MORE DELICIOUS THAN YAMAOKA-SAN'S.
HMM... THEN THERE'S NO WAY KAIBARA YUZAN WOULD MAKE A KANGAROO DISH THIS TIME, RIGHT?
NO, BUT AT THAT TIME, KAIBARA YUZAN WAS NITPICKING YAMAOKA-SAN'S KANGAROO DISH.
IT'S POSSIBLE...
HE MIGHT ACTUALLY CREATE A KANGAROO DISH THAT COULD BE CALLED THE DEFINITIVE VERSION...
SO WE CAN'T SAY FOR SURE THAT KAIBARA YUZAN WON'T USE KANGAROO THIS TIME...

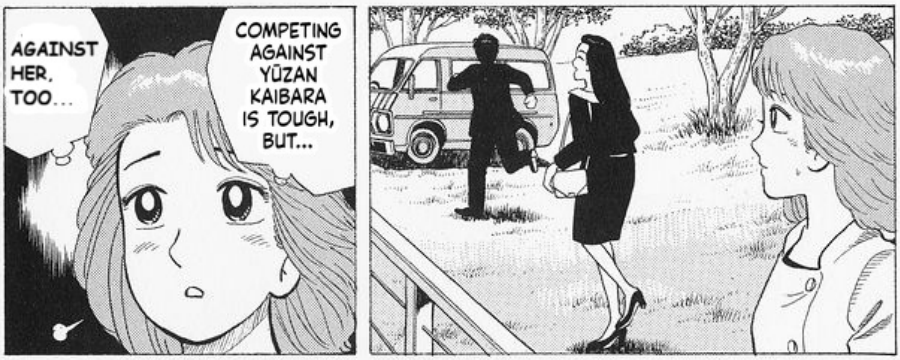
EVEN IF HE WAS LOOKING FOR SOMETHING TO DRINK WITH IT, HE'D HAVE TO MAKE A DISH USING AUSTRALIAN INGREDIENTS THAT PAIRS WELL WITH A POWERFUL RED WINE OF THE BURGUNDY TYPE.
JUDGING BY HOW HE WAS ACTING THEN, HE WAS TAKING IT EXTRAORDINARILY SERIOUSLY.
BUT EITHER WAY, WE CAN ASSUME THAT YUZAN KAIBARA IS GOING TO MAKE A DISH USING A BURGUNDY-STYLE RED WINE, RIGHT?
THEN ALL WE HAVE TO DO IS COME UP WITH A DISH THAT CAN SOMEHOW GAIN THE UPPER HAND AGAINST THAT!
AMAZING! YOU CAN REALLY PREDICT WHAT KIND OF FOOD YUZAN KAIBARA IS GOING TO MAKE!
IT'LL BE A CINCH!
PHEASANT, VENISON, LAMB, PIGEON, KANGAROO...
SOMETHING LIKE THAT.

20

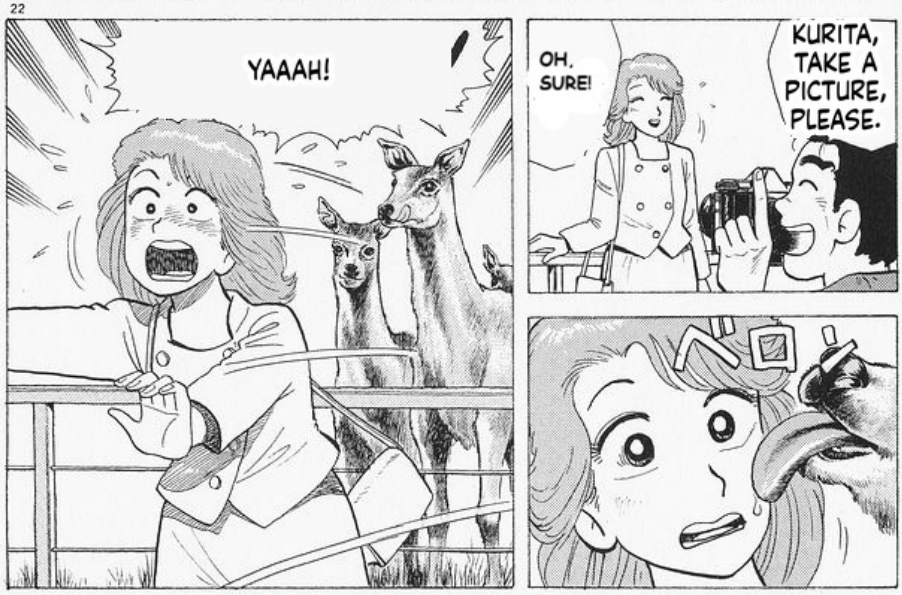

WHAT?
OR DID HE DO IT DELIBERATELY, REVEALING HIS HAND LIKE THAT...?
WAS YUZAN KAIBARA BEING CARELESS...?

THEN, TO TRICK US...
IF HE WANTED TO HIDE IT, HE SHOULDN'T HAVE DONE THAT IN FRONT OF US.
EVEN IF HE REALLY IS LOOKING FOR A GOOD, POWERFUL RED WINE IN THE BURGUNDY STYLE,
HOW RUDE, KURITA.
I SEE... SO YUZAN KAIBARA UNDERESTIMATES YAMAOKA. HE FIGURES IT DOESN'T MATTER EVEN IF YAMAOKA CATCHES ON THAT MUCH.
NO, PROFESSOR KAIBARA ISN'T THE KIND OF PERSON TO DO SOMETHING SO UNDERHANDED. HE PROBABLY JUST SLIPPED UP, NEVER THINKING YAMAOKA WOULD FIGURE IT OUT.
NA... NOBUE!
THERE MUST BE SOME OTHER INGREDIENT UNIQUE TO SOUTH AUSTRALIA, RIGHT?!
DON'T SAY SUCH AWFUL THINGS ABOUT MY DEAR YAMAOKA.
21
YOUR?!

ALL RIGHT, LET'S GO CATCH SOME!
UGH!
EEK! A CATERPILLAR!
IT'S FOOD EATEN BY AUSTRALIA'S INDIGENOUS PEOPLE, THE ABORIGINALS.
HOW ABOUT WITCHETTY GRUBS—THE CATERPILLARS?


AGAINST HER, TOO...
COMPETING AGAINST YŪZAN KAIBARA IS TOUGH, BUT...

22

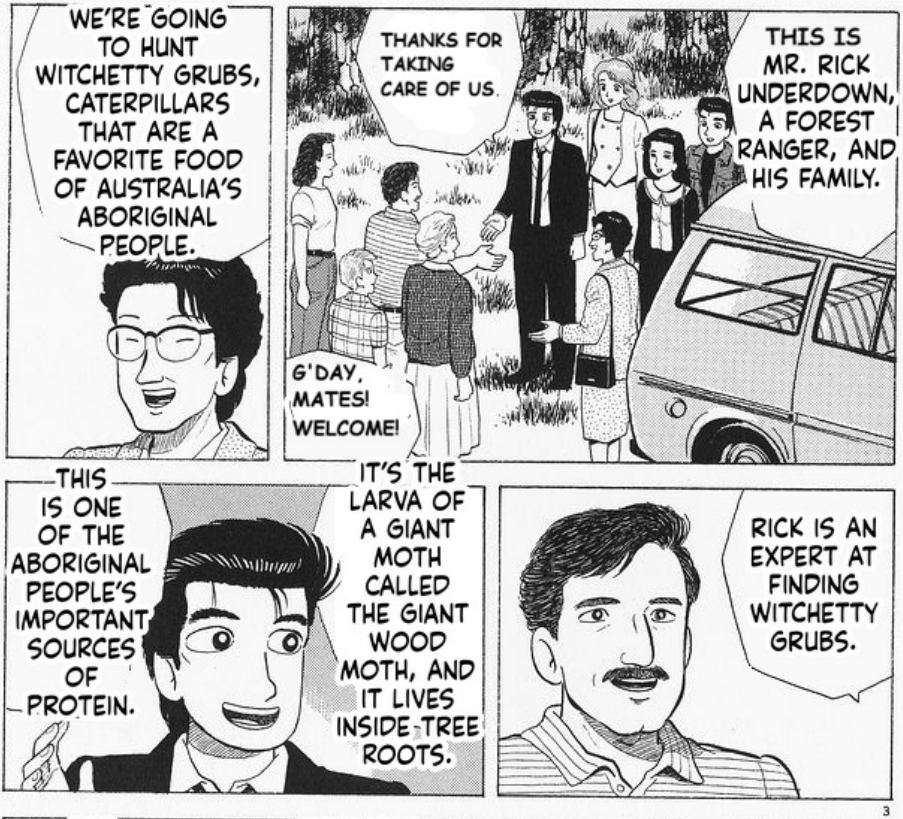

YAAAH!
OH. SURE!
KURITA, TAKE A PICTURE, PLEASE.

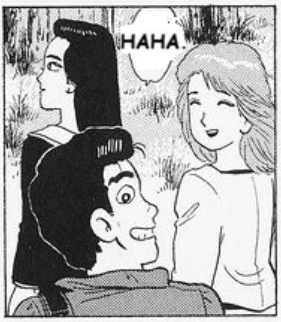
第2話

豊饒なる大地

〈中編〉

WHAT INCREDIBLE PINE TREES.
THEY'RE STRAIGHT AND TALL— MORE LIKE CEDARS THAN PINES.
IT'S SURPRISING TO FIND SUCH A DENSE PINE FOREST
AFTER RACING THROUGH THE VINEYARDS OF THE BAROSSA VALLEY.
ブルルル…
2
PINE TREES AREN'T NATIVE TO AUSTRALIA; THESE WERE BROUGHT OVER
FROM EUROPE AND AMERICA AND PLANTED HERE.


WE'RE GOING TO HUNT WITCHETTY GRUBS, CATERPILLARS THAT ARE A FAVORITE FOOD OF AUSTRALIA'S ABORIGINAL PEOPLE.
THANKS FOR TAKING CARE OF US.
THIS IS MR. RICK UNDERDOWN, A FOREST RANGER, AND HIS FAMILY.
G'DAY, MATES! WELCOME!
THIS IS ONE OF THE ABORIGINAL PEOPLE'S IMPORTANT SOURCES OF PROTEIN.
IT'S THE LARVA OF A GIANT MOTH CALLED THE GIANT WOOD MOTH, AND IT LIVES INSIDE TREE ROOTS.
RICK IS AN EXPERT AT FINDING WITCHETTY GRUBS.
3
THE WITCHETTY GRUB HUNT I SAW TOOK PLACE IN THE MIDDLE OF THE DESERT.
HUH? YOU WON'T FIND ANY IN A FOREST LIKE THIS.
I THINK RICK KNOWS MORE ABOUT IT THAN YOU DO.
THIS IS RICK'S TERRITORY.
COME ON, LET'S GO. THIS WAY.
OH, YOU KNOW QUITE A LOT.
OF COURSE— I DID MY RESEARCH PROPERLY.


HAHA.

WELL, I...

4

LET'S TRY THIS.

HERE WE ARE.

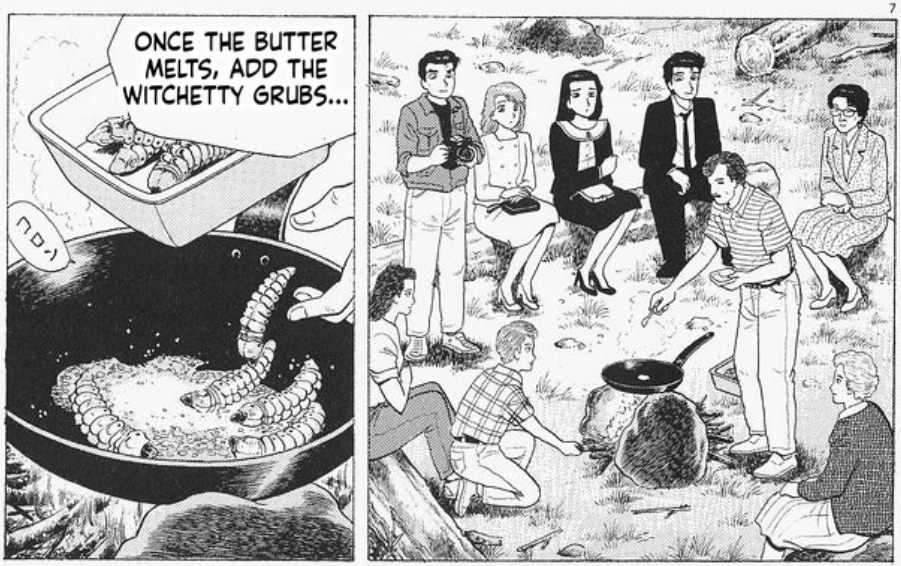
WHAT I SAW IN THE BOOK WAS DIGGING UP THE ROOTS OF SHRUBS IN THE DESERT...
HERE?

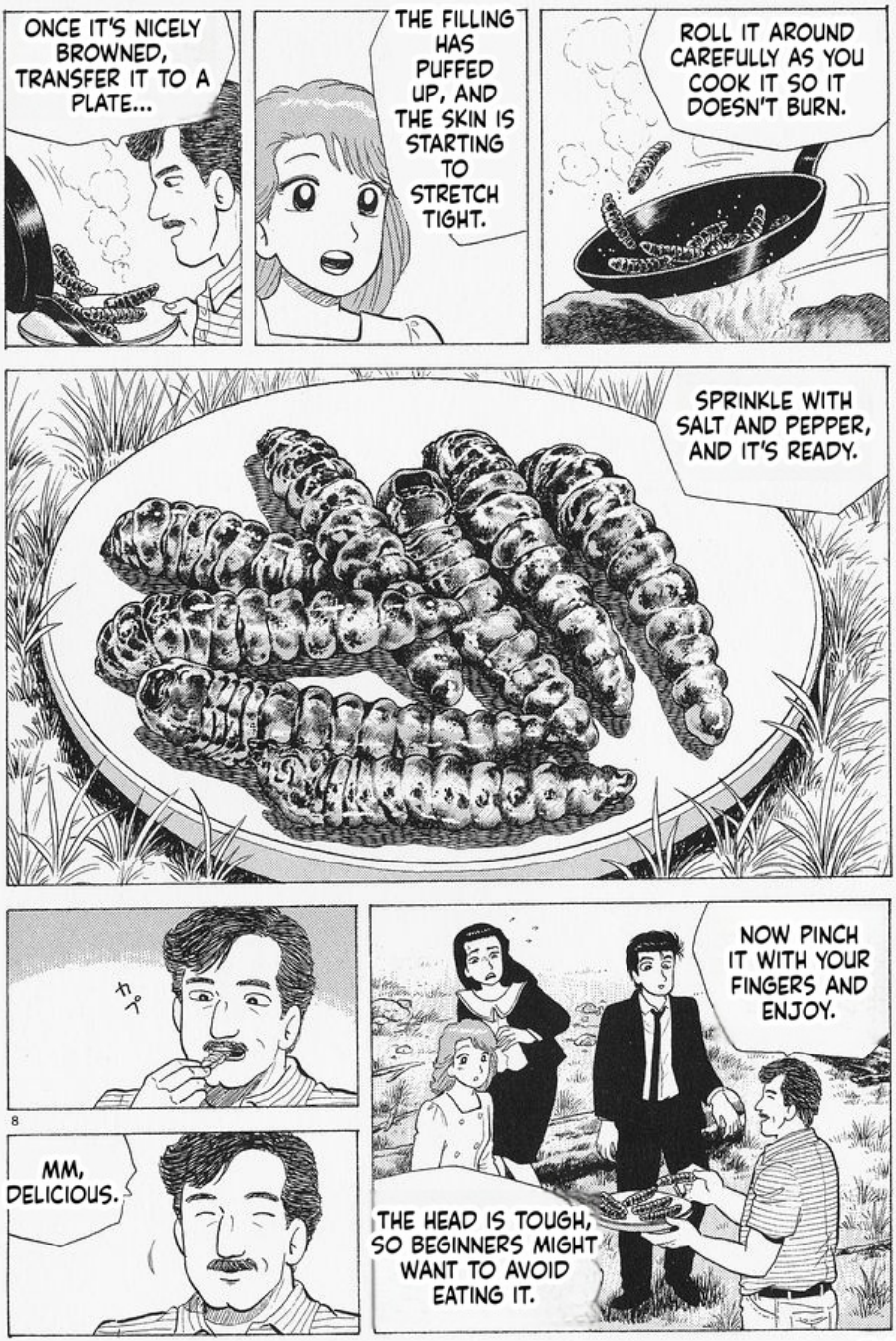
THAT'S A PINE TREE. AND IT LOOKS LIKE IT'S BEEN FALLEN FOR
AT LEAST TWENTY YEARS. YOU WON'T FIND WITCHETTY GRUBS THERE.
YEAH, NAH. HERE'S ONE, MATE.
ARE YOU SURE?
THAT'S RIGHT. WITCHETTY GRUBS LIVE INSIDE THE ROOTS OF LIVING TREES...
ズル!
WHOA! SO THIS IS A WITCHETTY GRUB!
IT'S HUGE!
WOW...
NONE THERE, EH, YAMAOKA?

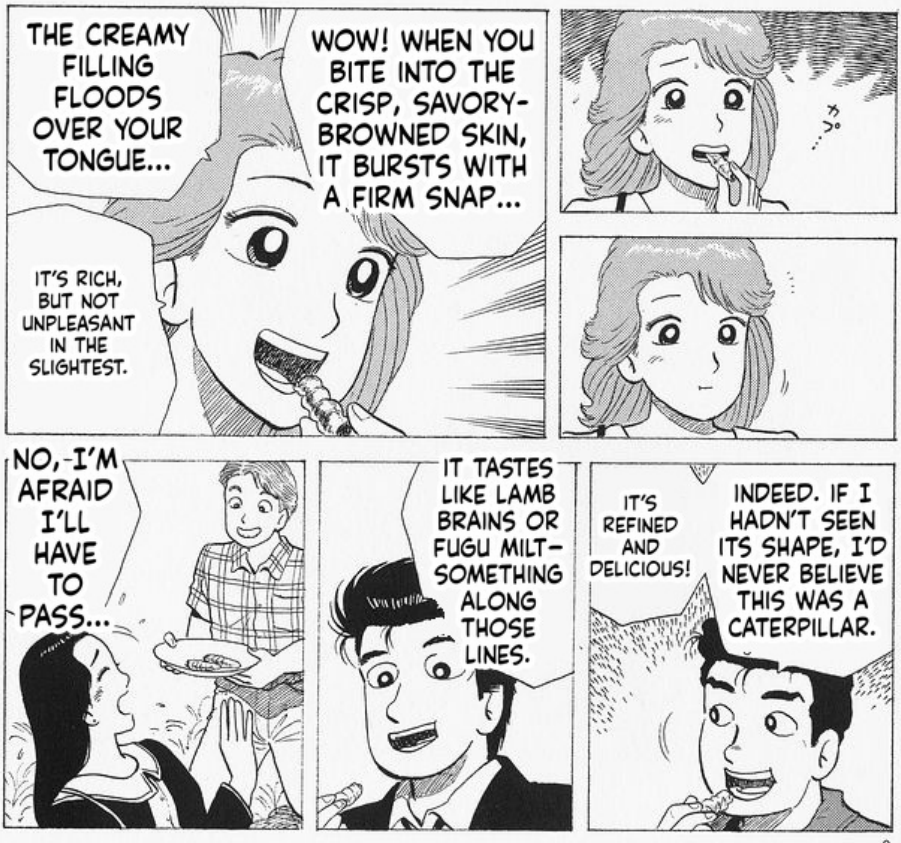
SO THIS FALLEN TREE BECAME BOTH A HOME AND A FOOD SOURCE FOR THE LARVAE.
BUT THE MOTHER BUG THAT FOUND THIS FALLEN TREE MUST HAVE DECIDED THAT THE LOG WOULD DO JUST FINE.
ONCE THEY HATCH, THE LARVAE ENTER THE ROOTS UNDERGROUND, WHERE THEY CAN GET THE MOST NOURISHMENT— AND WHERE IT'S COMFORTABLE AND SAFE TO LIVE...
OF COURSE, SINCE SHRUBS ARE ALL THERE IS IN THE DESERT, THE MOTHER BUG LAYS HER EGGS ON A SHRUB.
YOU'LL SEE THEM JUST LIKE YAMAOKA SAID. BUT HERE, YOU CAN FIND THEM PRACTICALLY ANYWHERE IN THE FOREST.
IF YOU GO TO THE DRY REGIONS OF NORTHERN SOUTH AUSTRALIA OR THE NORTHERN TERRITORY,
WHAT AN ADMIRABLE MOTHER BUG.
I FOUND ONE OVER HERE, TOO.
THERE YOU GO— ANOTHER ONE.
ALL RIGHT, I'LL GET ONE TOO.
ガ
"I
HMM... AUSTRALIA IS VAST. THE CREATURES LIVING IN AUSTRALIA ARE RESOURCEFUL...

6

NO! YOU CAME HERE TO CATCH THESE GRUBS, DIDN'T YOU?!
NOOO!
EEK! THERE'S ONE!
KURITA, PICK ONE UP AND SHOW IT TO US.
I CAN'T DO IT. I GIVE UP.
OKAY, OKAY.
UGH... THEY'RE ALL SQUISHY...
EEK!
HERE YOU GO.
7


ONCE THE BUTTER MELTS, ADD THE WITCHETTY GRUBS...


ONCE IT'S NICELY BROWNED, TRANSFER IT TO A PLATE...
THE FILLING HAS PUFFED UP, AND THE SKIN IS STARTING TO STRETCH TIGHT.
ROLL IT AROUND CAREFULLY AS YOU COOK IT SO IT DOESN'T BURN.
SPRINKLE WITH SALT AND PEPPER, AND IT'S READY.
カリ
8
MM, DELICIOUS.
NOW PINCH IT WITH YOUR FINGERS AND ENJOY.
THE HEAD IS TOUGH, SO BEGINNERS MIGHT WANT TO AVOID EATING IT.


THE CREAMY FILLING FLOODS OVER YOUR TONGUE...
WOW! WHEN YOU BITE INTO THE CRISP, SAVORY-BROWNED SKIN, IT BURSTS WITH A FIRM SNAP...
IT'S RICH, BUT NOT UNPLEASANT IN THE SLIGHTEST.
サク…
NO, I'M AFRAID I'LL HAVE TO PASS...
IT TASTES LIKE LAMB BRAINS OR FUGU MILT— SOMETHING ALONG THOSE LINES.
IT'S REFINED AND DELICIOUS!
INDEED. IF I HADN'T SEEN ITS SHAPE, I'D NEVER BELIEVE THIS WAS A CATERPILLAR.
9
I COULD NEVER EAT SOMETHING LIKE THAT,' WHILE SHE WATCHES MR. YAMAOKA HAPPILY DEVOUR IT,
A MAN CAN'T MARRY A WOMAN WHO SAYS, 'OH, HOW AWFUL!
SAYING HOW DELICIOUS IT IS...
……
HM?
MR. YAMAOKA.
IF YOU'RE GOING TO GET MARRIED, A WOMAN WHO CAN EAT ANYTHING WOULD BE BETTER, WOULDN'T SHE?

WHAT?! I COULD EAT A CATERPILLAR OR TWO!
OH, COME ON.

BUT, IT'S NICE TO ENJOY A FEAST AT SOMEONE ELSE'S WEDDING RECEPTION.
I'VE NEVER EVEN THOUGHT ABOUT GETTING MARRIED.

FT

.....

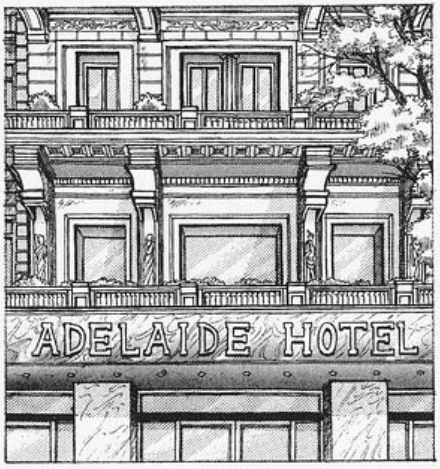
10

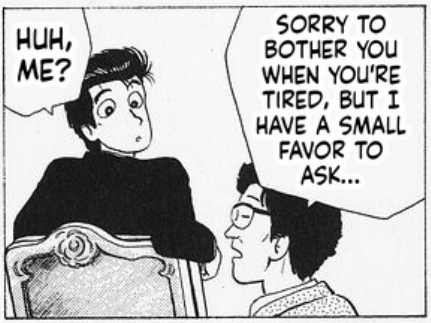
NO WAY! IT TASTES GREAT!

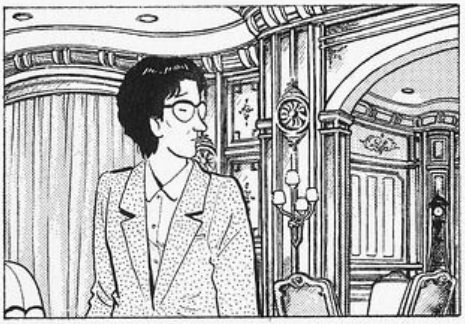
HUH?

BESIDES GRILLING IT IN BUTTER, IT SEEMS THERE ARE VARIOUS OTHER WAYS TO PREPARE IT.
WE CAN USE IT!
WITCHETTY GRUB, HUH...
AS FOR BEE LARVAE, AREN'T THEY JUST TINY VERSIONS OF WITCHETTY GRUBS?
JAPANESE PEOPLE EAT SEA CUCUMBERS AND EVEN LOCUSTS, AND THE ZAZAMUSHI THAT PEOPLE IN SHINSHU LOVE IS EVEN MORE EXTREME.
EXACTLY.
I THINK THE FLAVOR WOULD BE FAMILIAR ENOUGH TO JAPANESE PALATES.
SOME PEOPLE MIGHT BE PUT OFF IF IT'S LEFT IN ITS ORIGINAL CATERPILLAR SHAPE, BUT...
PEOPLE PROBABLY WOULDN'T FIND IT ALL THAT OFF-PUTTING.
11
HMM... IT'S NOT BAD...
TO COUNTER THE PHEASANT, VENISON, AND KANGAROO DISHES KAIBARA YUZAN IS LIKELY TO SERVE, ISN'T THE WITCHETTY GRUB OUR BEST CHOICE?
THAT BEING THE CASE, MR. YAMAOKA...

I'M A LITTLE TIRED. LET'S TAKE A BREAK.
GOOD WORK.

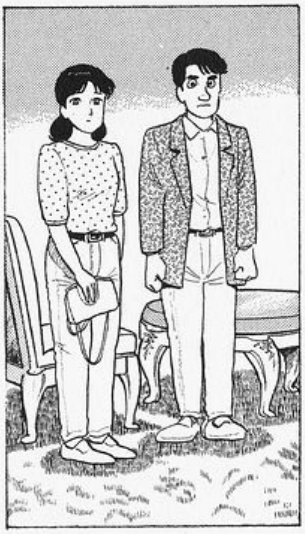

ADELAIDE HOTEL


HUH, ME?
SORRY TO BOTHER YOU WHEN YOU'RE TIRED, BUT I HAVE A SMALL FAVOR TO ASK...



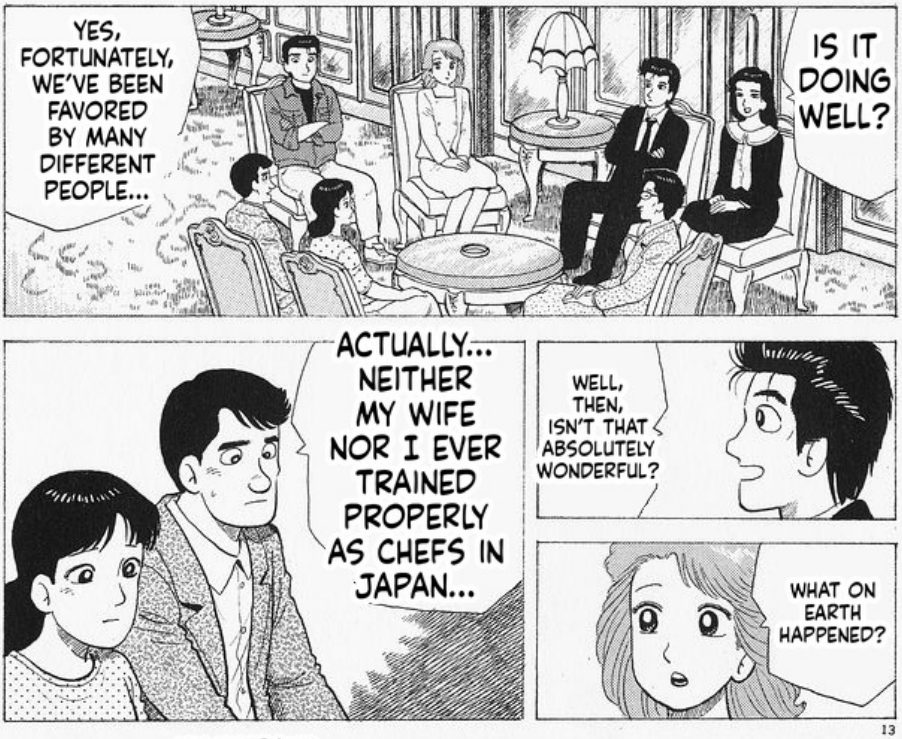
12

THEY RUN A JAPANESE RESTAURANT IN ADELAIDE.
YUTAKA UDA AND TAKAKO.



THEY CAME TO ME FOR HELP.
I'D LIKE YOU TO HELP THOSE TWO.

HUH?


YES, FORTUNATELY, WE'VE BEEN FAVORED BY MANY DIFFERENT PEOPLE...
IS IT DOING WELL?
ACTUALLY... NEITHER MY WIFE NOR I EVER TRAINED PROPERLY AS CHEFS IN JAPAN...
WELL, THEN, ISN'T THAT ABSOLUTELY WONDERFUL?
WHAT ON EARTH HAPPENED?
13
THAT SAID, IT ISN'T ANYTHING AS FORMAL AS KAISEKI...
MY HUSBAND HAS ALWAYS ENJOYED COOKING, SO WE DECIDED TO MAKE USE OF HIS SKILLS AND OPEN A JAPANESE RESTAURANT IN ADELAIDE.
IT'S THE KIND OF PLACE YOU'D FIND IN A JAPANESE POPULAR DINING DISTRICT, SERVING TEMPURA, SUSHI, RAMEN, SUKIYAKI, AND SO ON.
WE MET IN EUROPE AND HIT IT OFF, THEN CAME TO AUSTRALIA AFTER TRAVELING THROUGH AMERICA AND SOUTHEAST ASIA,
NEITHER OF US WAS QUITE SATISFIED WITH SIMPLY LIVING IN JAPAN. WE WANTED TO WANDER AROUND THE WORLD, SO WE LEFT JAPAN.
WE'VE BOTH COME TO LOVE AUSTRALIA DEARLY...

BUT RECENTLY, SOMETHING TROUBLESOME HAPPENED.
I WAS EVEN CONSIDERING OPENING A BRANCH IN THE NEAR FUTURE.
BUT THE LOCAL AUSTRALIANS FOUND IT NOVEL, AND THE JAPANESE RESIDENTS FOUND IT NOSTALGIC, SO IT BECAME AN UNEXPECTED SUCCESS.
MY, HOW DREADFUL.
HE SAID IT WASN'T REAL TEMPURA.
THE NEWLY APPOINTED BRANCH MANAGER OF A MAJOR JAPANESE TRADING COMPANY ATE MY TEMPURA AND FLEW INTO A RAGE.
HE SAID THAT UNLESS I MADE THE TEMPURA DELICIOUS WITHIN A MONTH, HE WOULD BAN THE COMPANY'S EMPLOYEES FROM ENTERING THE RESTAURANT.
14
I HEARD THAT SOME PEOPLE FROM JAPAN WHO KNEW A GREAT DEAL ABOUT FOOD WERE STAYING THERE, SO I ASKED NOBUE TO...
BUT I DON'T KNOW WHAT THE TECHNIQUES OF A TEMPURA SPECIALTY RESTAURANT ARE SUPPOSED TO BE...
IF THEY WERE TREATED THAT WAY, IT WOULD SPREAD BAD RUMORS AND OTHER CUSTOMERS WOULD STOP COMING AS WELL.
THE COMPANY EMPLOYEES ARE IMPORTANT REGULAR CUSTOMERS TOO, AND

TEMPURA MAY LOOK SIMPLE, BUT THERE'S NOTHING MORE DIFFICULT TO MAKE.
HMM...
THESE TWO ARE VERY SERIOUS AND DECENT PEOPLE.
COULDN'T YOU DO SOMETHING FOR HIM?
WHAT ARE YOU SPACING OUT FOR? WE'RE GOING TO UDA'S RESTAURANT.
HUH, ME?
MR. UDA, PLEASE SHOW US TO YOUR RESTAURANT.
I'M NO CULINARY EXPERT EITHER...
YOU'RE ALWAYS RANTING ABOUT NOT TOLERATING DISCRIMINATION AGAINST WOMEN, BUT THEN AT TIMES LIKE THIS YOU THREATEN HIM BY SAYING HE'S NOT A MAN...
W...WHAT A SELFISH LOT JAPANESE WOMEN ARE...
ズル
ズルズル
OH, MS. KURITA, THAT'S HARSH. MR. YAMAOKA IS TIRED.
15
IF YOU CAN'T DO SOMETHING FOR HER HERE, YOU'RE NO MAN.
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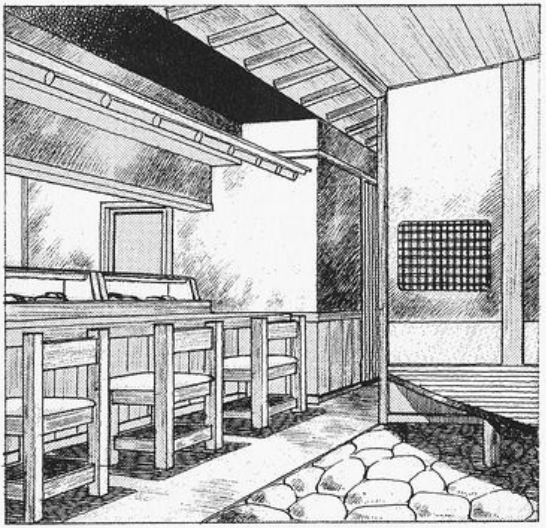
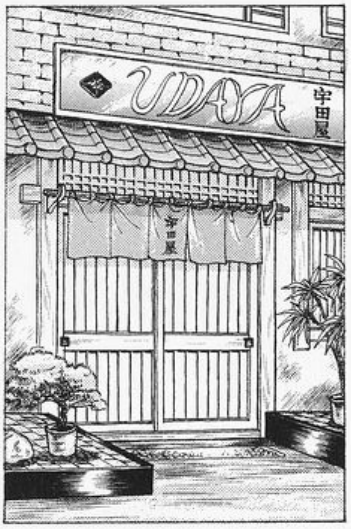
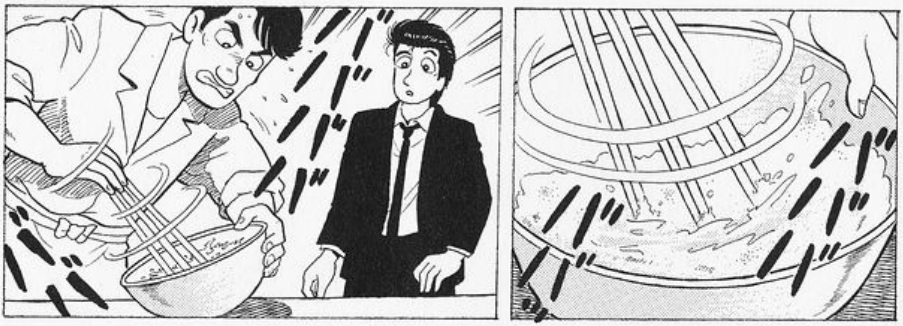



UDAYA
宇田屋
宇田屋

OKAY, HERE IS OUR SHRIMP TEMPURA.
WELL THEN, GO AHEAD AND TRY MAKING IT.

16

SPLISH SPLASH
IT'S HOT TODAY, ISN'T IT?
WHEN MIDSUMMER COMES AROUND, IT GETS EVEN HOTTER.



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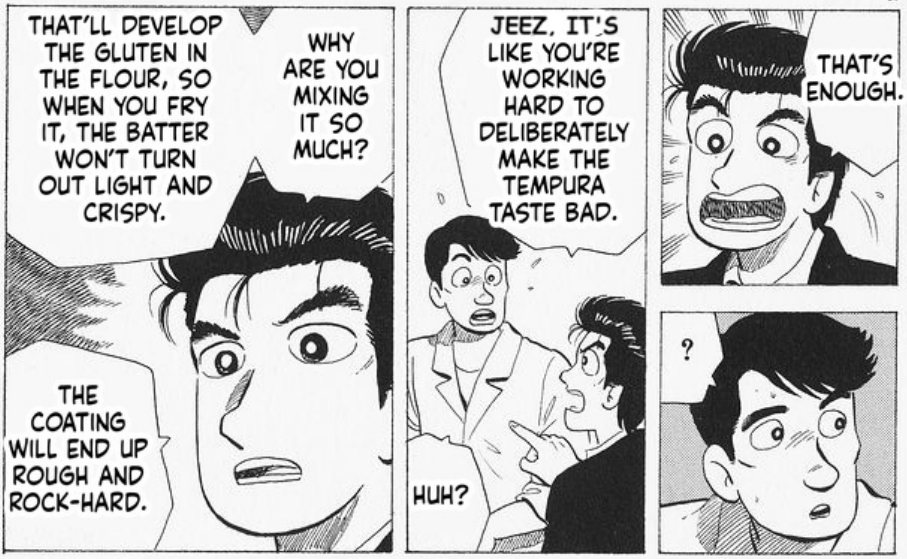
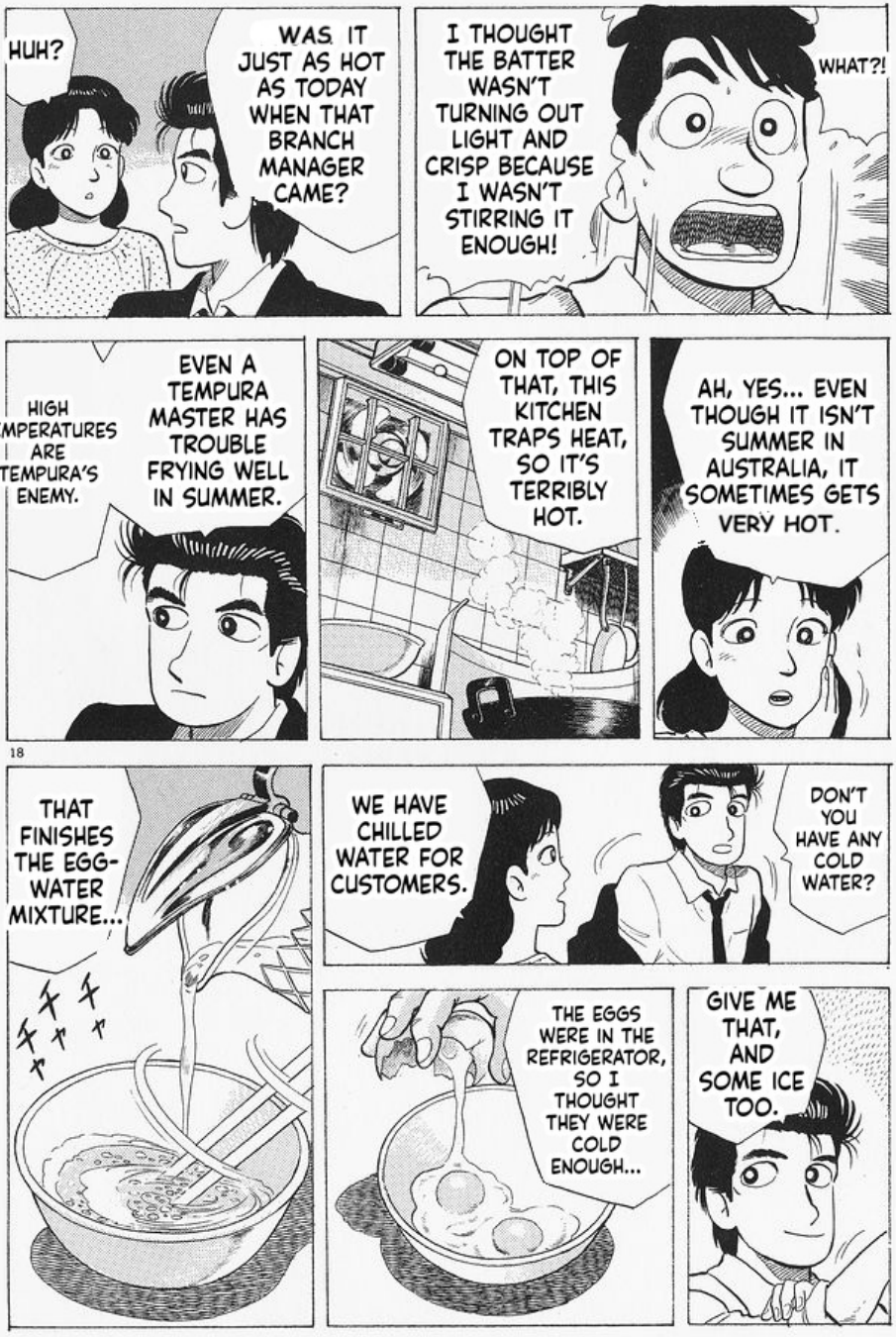
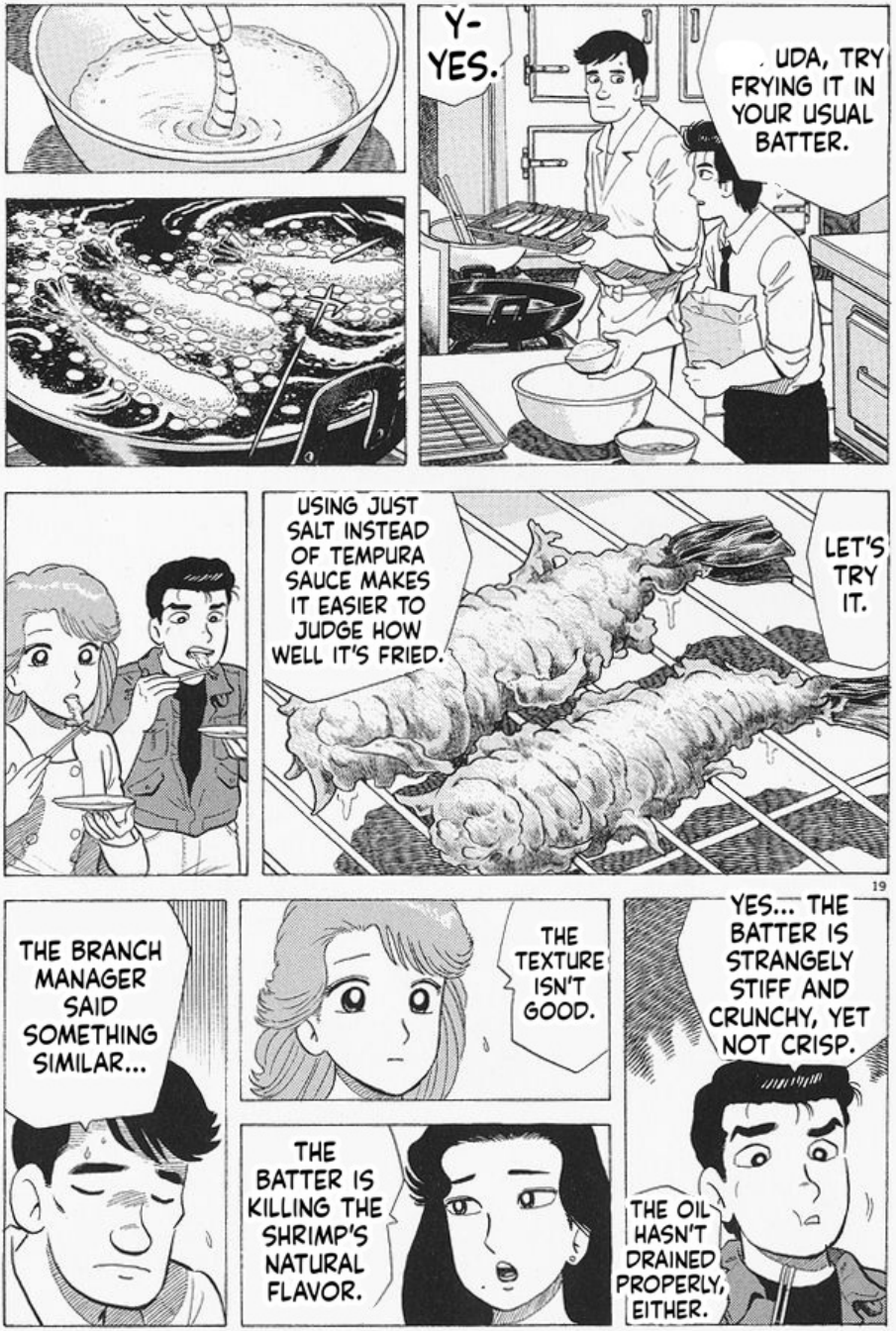
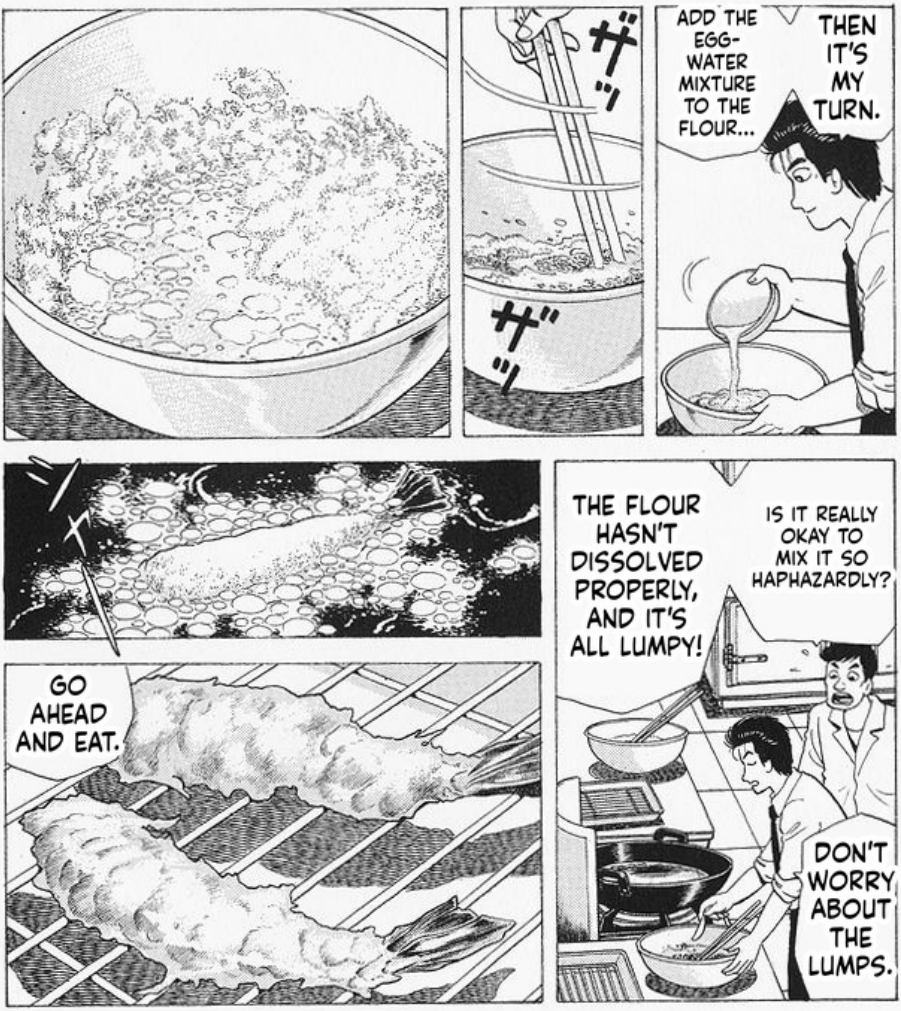

THAT'LL DEVELOP THE GLUTEN IN THE FLOUR, SO WHEN YOU FRY IT, THE BATTER WON'T TURN OUT LIGHT AND CRISPY.
WHY ARE YOU MIXING IT SO MUCH?
THE COATING WILL END UP ROUGH AND ROCK-HARD.
JEEZ, IT'S LIKE YOU'RE WORKING HARD TO DELIBERATELY MAKE THE TEMPURA TASTE BAD.
HUH?
THAT'S ENOUGH.
?


HUH?
WAS IT JUST AS HOT AS TODAY WHEN THAT BRANCH MANAGER CAME?
I THOUGHT THE BATTER WASN'T TURNING OUT LIGHT AND CRISP BECAUSE I WASN'T STIRRING IT ENOUGH!
WHAT?!
HIGH TEMPERATURES ARE TEMPURA'S ENEMY.
EVEN A TEMPURA MASTER HAS TROUBLE FRYING WELL IN SUMMER.
ON TOP OF THAT, THIS KITCHEN TRAPS HEAT, SO IT'S TERRIBLY HOT.
AH, YES... EVEN THOUGH IT ISN'T SUMMER IN AUSTRALIA, IT SOMETIMES GETS VERY HOT.
18
THAT FINISHES THE EGG-WATER MIXTURE...
WE HAVE CHILLED WATER FOR CUSTOMERS.
DON'T YOU HAVE ANY COLD WATER?
THE EGGS WERE IN THE REFRIGERATOR, SO I THOUGHT THEY WERE COLD ENOUGH...
GIVE ME THAT, AND SOME ICE TOO.


Y-YES.
. UDA, TRY FRYING IT IN YOUR USUAL BATTER.
USING JUST SALT INSTEAD OF TEMPURA SAUCE MAKES IT EASIER TO JUDGE HOW WELL IT'S FRIED.
LET'S TRY IT.
19
THE BRANCH MANAGER SAID SOMETHING SIMILAR...
THE TEXTURE ISN'T GOOD.
THE BATTER IS KILLING THE SHRIMP'S NATURAL FLAVOR.
YES... THE BATTER IS STRANGELY STIFF AND CRUNCHY, YET NOT CRISP.
THE OIL HASN'T DRAINED PROPERLY, EITHER.


ADD THE EGG-WATER MIXTURE TO THE FLOUR...
THEN IT'S MY TURN.
IS IT REALLY OKAY TO MIX IT SO HAPHAZARDLY?
THE FLOUR HASN'T DISSOLVED PROPERLY, AND IT'S ALL LUMPY!
DON'T WORRY ABOUT THE LUMPS.
GO AHEAD AND EAT.
20
THE OIL DRAINS WELL, AND THE TEXTURE IS FANTASTIC!
THE COATING IS LIGHT AND CRISPY!
AH! THIS IS IT!

THE OIL TEMPERATURE AND FRYING TECHNIQUE ARE TRICKY TOO, BUT WHAT AMATEURS ARE MOST LIKELY TO MESS UP IS THE COATING. FIRST, DON'T OVERMIX IT. THAT'S WHY YOU SHOULD MIX THE WATER AND EGG BEFOREHAND.

ALSO, YOU SHOULD REALLY KEEP THE FLOUR IN THE REFRIGERATOR AND USE IT COLD.

NOW THIS IS REAL TEMPURA.

AFTER ALL, THE KEY TO TEMPURA IS HOW YOU COAT IT.

OH, WHAT'S THAT?

AH, IT'S A FOOD OF THE BRITISH COMMON PEOPLE.

THANK GOODNESS. THE BRANCH MANAGER YELLED AT ME, SAYING THE TEMPURA FROM OUR PLACE WAS FISH AND CHIPS.

THEN I WON'T HAVE TO HEAR THAT ANYMORE.

THANK YOU! I THINK I CAN IMPROVE THINGS SOMEHOW NOW!

IT'S SOLD EVERYWHERE IN LITTLE SHOPS THAT ARE BARELY MORE THAN FOOD STALLS. AUSTRALIA IS PART OF THE BRITISH CULTURAL SPHERE.

IT'S FRIED WHITE FISH IN BATTER SERVED WITH FRESH CHIPS.

I'D HEARD ABOUT IT, BUT I HAD TO TRY IT AT LEAST ONCE.
!!
AND ON TOP OF THAT, THEY DON'T CARE THAT THE FISH IS OLD, SO IT SMELLS, WHICH IS A BIT MUCH FOR US...
THE BATTER COATING THAT FRIED WHITE FISH IS THICK AND HEAVY, AND IT ABSORBS OIL, MAKING IT GREASY AND OVERPOWERING...
HUH...
MR. YAMAOKA...?
THE BATTER ON FISH AND CHIPS...
TEMPURA... BATTER...
FISH AND CHIPS...
22
THIS TIME, WE'LL BEAT HIM!
I'VE THOUGHT OF A WAY TO STAND UP TO YUZAN KAIBARA!

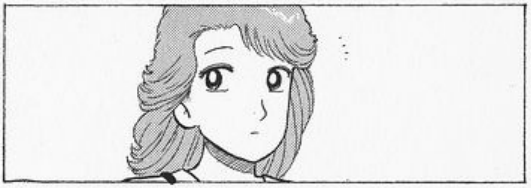
第2話
豊饒なる大地
〈後編〉

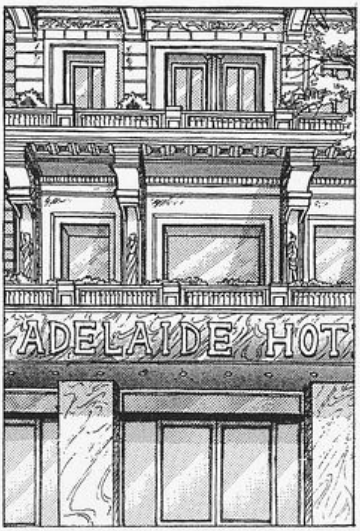
OCEAN TROUT! IT'S AS GOOD AS A STEAK!
HAVE SOME OF THIS RED SNAPPER, MATES! TEN OF 'EM FOR TEN DOLLARS!
JOHN DORY! FRESH AND DELICIOUS! I'LL GIVE YOU A GOOD PRICE!
WHOA...
2
"YAWN"
SOUTH AUSTRALIA IS RICH NOT ONLY IN AGRICULTURAL AND LIVESTOCK PRODUCTS, BUT ALSO IN SEAFOOD.
THE FISH MARKET AT FISHERMAN'S WHARF IS POPULAR WITH ADELAIDE'S RESIDENTS.

OH, YOU LOOK SLEEPY.
YAMAOKA SURE WORKS HARD...
YESTERDAY, WE STUDIED THE BATTER AT MR. UDA'S RESTAURANT UNTIL MIDNIGHT.
IT'S FRESHLY CAUGHT. THIS WILL DO NICELY.
THE EYES ARE CLEAR, THE SKIN IS TAUT, AND THE FLESH IS FIRM AND SPRINGY.
3
YOU'RE NOT PLANNING TO USE SHARK FOR THE NEXT SOUTH AUSTRALIAN ULTIMATE MENU, ARE YOU?
NO WAY, MR. YAMAOKA.
WHAT ARE YOU GOING TO DO WITH A SHARK?

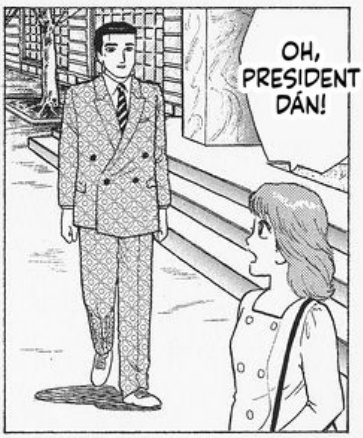
KURITA, ARE YOU REALLY GOING TO USE SHARK?
AFTER MAKING SHARK DISHES THAT GOOD, ANY SHARK DISH WE SERVE WILL LOOK INFERIOR.
WHAT? IN VICTORIA, MR. KAIBARA USED SHARK FOR THE ULTIMATE MENU.
YUZAN KAIBARA HAS EATEN THE KANGAROO DISH MR. YAMAOKA MADE BEFORE...
THEN IT MAKES ME WANT TO USE SHARK— WHICH YUZAN KAIBARA HAS ALREADY USED ONCE—AND WIPE THAT SMUG LOOK OFF HIS FACE.
EVEN SO, IF YUZAN KAIBARA IS GOING TO MAKE A KANGAROO DISH, WE CAN'T JUST LET IT GO.
4
WE NEED A NEW COATING.
THAT'S THE PROBLEM —THE COATING...
SO IT'S A MATTER OF MALE PRIDE.
WAS THIS WHAT MR. YAMAOKA MEANT AT UDA'S RESTAURANT WHEN HE SAID HE'D DEFEAT YUZAN KAIBARA...?

YES, I'M VERY TIRED TOO, NOBUE.
YES, YOU MUST BE TIRED.




ADELAIDE HOT

THE DAY OF THE SHOWDOWN IS FINALLY DRAWING NEAR. MY TURN AS ONE OF THE JUDGES SHOULD BE COMING UP SOON AS WELL.
HOW'S IT GOING? MAKING PROGRESS ON THE ULTIMATE MENU?


OH, PRESIDENT DÁN!

5

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FUTAKI -SAN!

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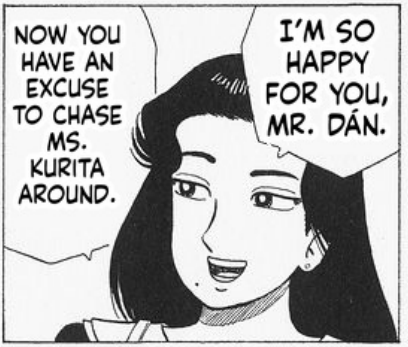
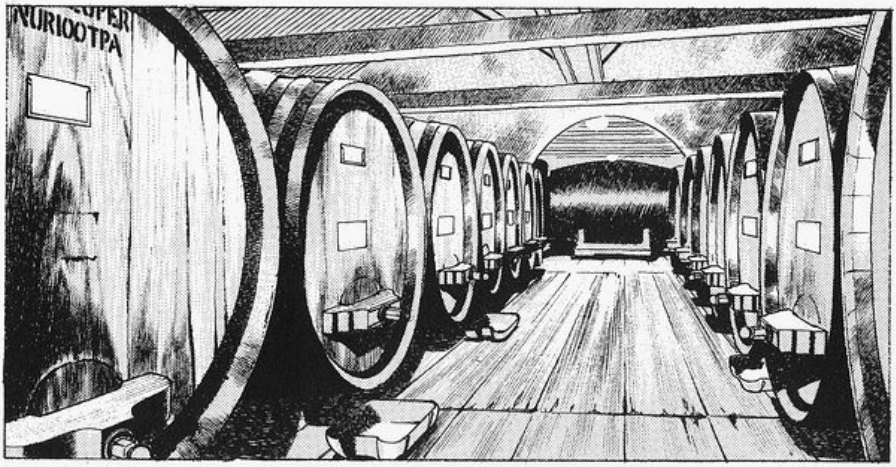
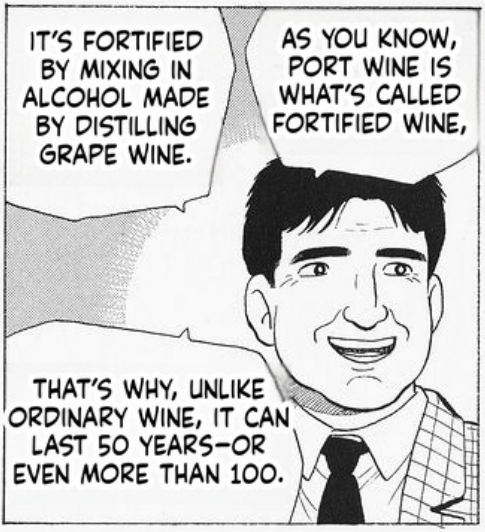
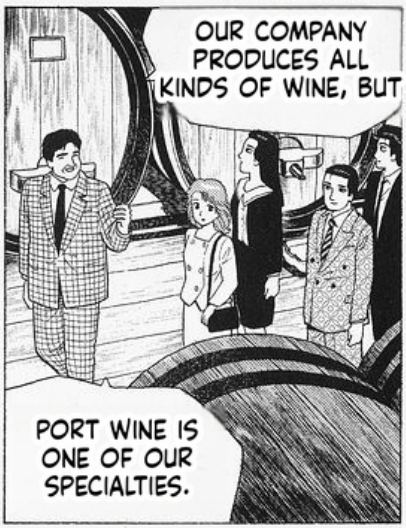

NOW YOU HAVE AN EXCUSE TO CHASE MS. KURITA AROUND.
I'M SO HAPPY FOR YOU, MR. DÁN.

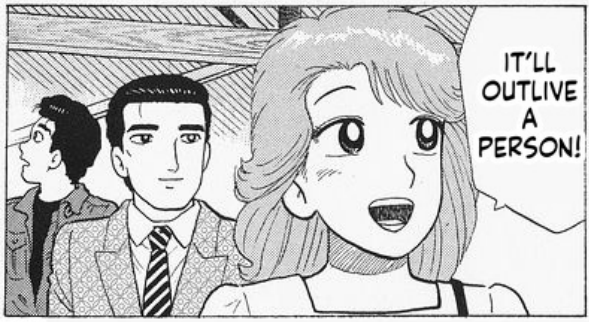
WOULD YOU GO OUT WITH ME?
THAT'S SOMETHING YOU HAVE TO SEE. IT'S DEFINITELY WORTH A LOOK.
Y-YES...
PORT WINE? NO, NOT YET.
MS. KURITA, I HEAR YOU WENT TO THE BAROSSA VALLEY. DID YOU VISIT THE PORT-WINE CELLARS?
ヴァ
I'LL LEAVE IT TO YOU. I'LL HANDLE THE BATTER...
MR. YAMAOKA, PRESIDENT DAN-
FISH-AND-CHIP BATTER WOULD BE EVEN WORSE...
PLAIN TEMPURA BATTER WON'T DO EITHER...
I'LL GO TOO!
HUH? MR. YAMAOKA'S GOING TOO? THEN I WILL, TOO.
TO KEEP THEM FROM BEING ALONE TOGETHER, MR. YAMAOKA, YOU GO TOO.
HEY, THAT'S NOT FAIR. PRESIDENT DAN IS WORKING SO HARD TO WIN MS. KURITA'S HEART.
6
LET'S ALL GO TOGETHER...
HA HA...
AH... N...



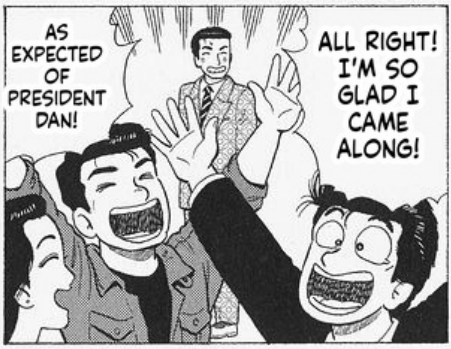

IT'S FORTIFIED BY MIXING IN ALCOHOL MADE BY DISTILLING GRAPE WINE.
AS YOU KNOW, PORT WINE IS WHAT'S CALLED FORTIFIED WINE,
THAT'S WHY, UNLIKE ORDINARY WINE, IT CAN LAST 50 YEARS—OR EVEN MORE THAN 100.


OUR COMPANY PRODUCES ALL KINDS OF WINE, BUT
PORT WINE IS ONE OF OUR SPECIALTIES.

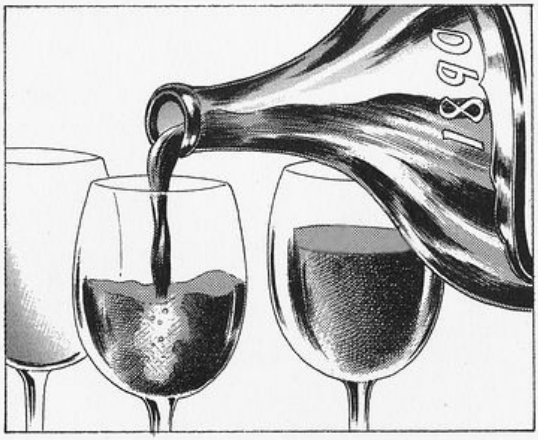
7


IT'LL OUTLIVE A PERSON!

OVER 100 YEARS?!


AS EXPECTED OF PRESIDENT DAN!
ALL RIGHT! I'M SO GLAD I CAME ALONG!

I ASKED FOR A 100-YEAR-OLD PORT WINE BECAUSE I WANT YOU TO TASTE IT, MS. KURITA.
YES!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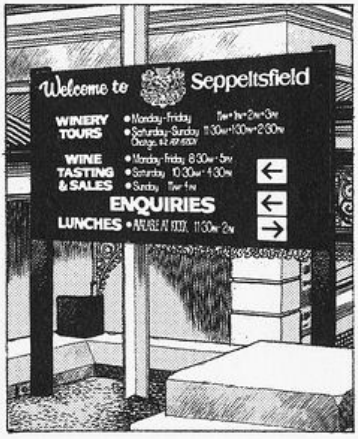
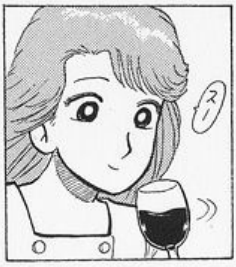

Welcome to Seppeltsfield
WINERY TOURS
WINE TASTING & SALES
ENQUIRIES
LUNCHES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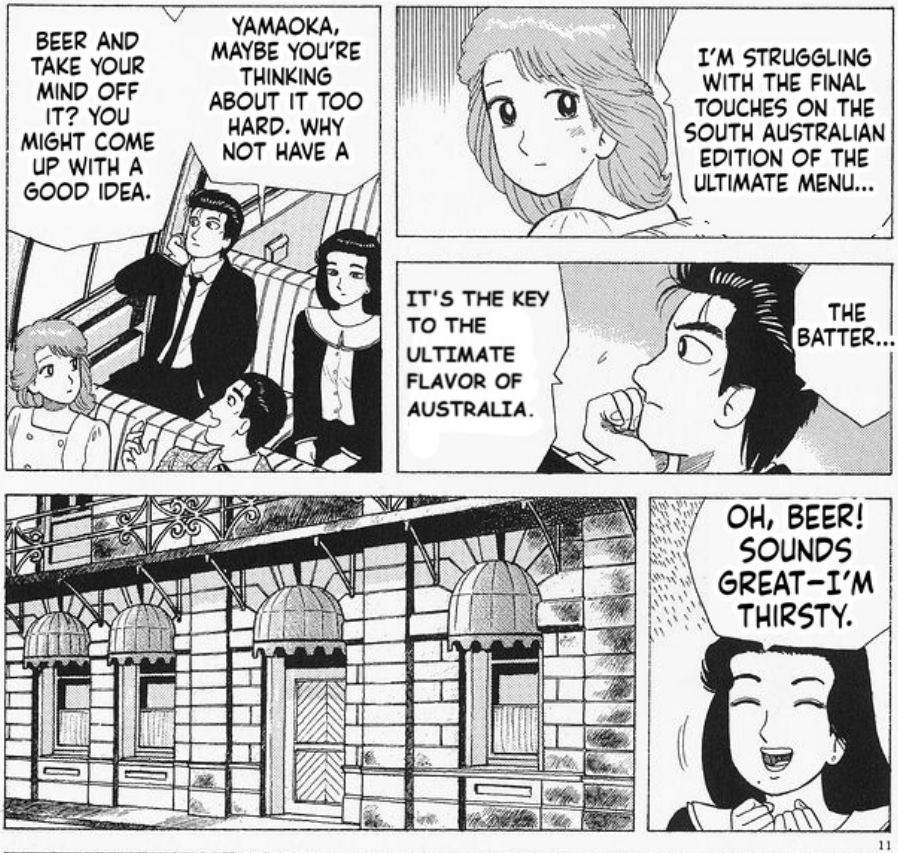
8

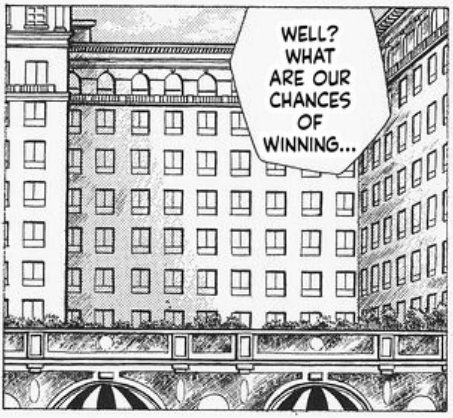
SO A 100-YEAR-OLD WINE TURNS THE COLOR OF COFFEE, HUH?
I'M GETTING NERVOUS.

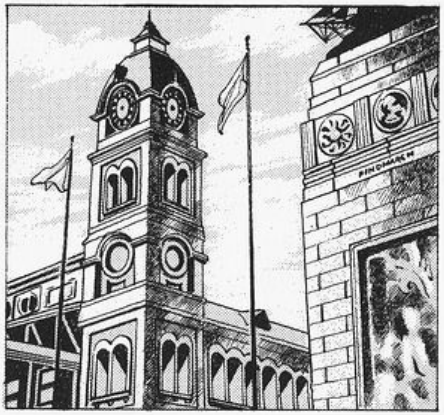
THE SWEETNESS OF FRUIT AND THE AROMA OF AGING HAVE BEEN CONCENTRATED TO AN ASTONISHING DEGREE...
RICH AND VISCOUS...
THE SPLENDOR OF THIS AROMA AS IT RISES THROUGH THE BACK OF MY NOSE...
AFTER EXPERIENCING A FLAVOR LIKE THIS, ANY PORT WINE I DRINK FROM NOW ON WILL LEAVE ME DISSATISFIED.
WE'VE DONE SOMETHING OUTRAGEOUS.
HONEY ARE BLOOMING ALL OVER MY TONGUE.
IT FEELS LIKE COUNTLESS FLOWERS DRIPPING SWEET
A JAPANESE MAN CAME IN TODAY AND BOUGHT TWO 100-YEAR-OLD BOTTLES.
BUT IT MUST COST AN INCREDIBLE AMOUNT, RIGHT?
THEN WHY NOT BUY AN 80- OR 90-YEAR-OLD BOTTLE?
THE TASTE IS QUITE SIMILAR.
JAPANESE?
THAT'S FAR BEYOND MY MEANS.
OF COURSE.

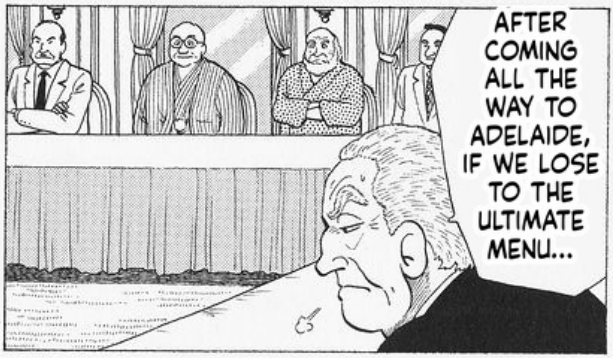
DID YOU SAY KAIBARA?
I THINK HE SAID HIS NAME WAS KAIBARA. HE WAS QUITE A FELLA.
HE WOULD HAVE THAT KIND OF CASH.
JUST AS I EXPECTED.
IT'S NOUVEAU RICHE MENTALITY.
TCH. IT'S ONLY ABOUT STATUS WITH HIM.
WHY WOULD YUZAN KAIBARA BUY A 100 YEAR-OLD PORT WINE...?
10
MR. YAMAOKA, WHAT'S WRONG?
^..


YAMAOKA, MAYBE YOU'RE THINKING ABOUT IT TOO HARD. WHY NOT HAVE A BEER AND TAKE YOUR MIND OFF IT? YOU MIGHT COME UP WITH A GOOD IDEA.
I'M STRUGGLING WITH THE FINAL TOUCHES ON THE SOUTH AUSTRALIAN EDITION OF THE ULTIMATE MENU...
THE BATTER...
IT'S THE KEY TO THE ULTIMATE FLAVOR OF AUSTRALIA.
OH, BEER! SOUNDS GREAT—I'M THIRSTY.
11
WINE IS POPULAR TOO, BUT WHEN IT COMES TO AUSTRALIA, IT'S GOT TO BE BEER.
BEER AT THE PUB —THAT'S AUSTRALIA.
CHEERS!!!
カチ-ン

BEER IS AUSTRALIA'S NATIONAL DRINK.
AUSTRALIA WITHOUT BEER? I CAN'T IMAGINE IT.
HUH?
THERE WAS BEER ALL ALONG...!
BEER...
AUSTRALIA'S NATIONAL DRINK...
YAMAOKA!
I'VE GOT IT!!!
HOW DID I NOT REALIZE IT UNTIL NOW!
12

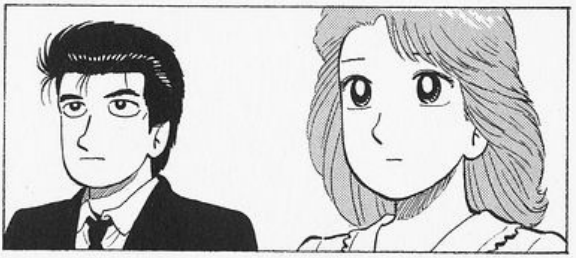

WELL? WHAT ARE OUR CHANCES OF WINNING...




AFTER COMING ALL THE WAY TO ADELAIDE, IF WE LOSE TO THE ULTIMATE MENU...

YAMAOKA IS SAYING THE SAME THING AS ALWAYS.

NOW, WE'LL HAVE THE SUPREME MENU SIDE MAKE THEIR ANNOUNCEMENT.



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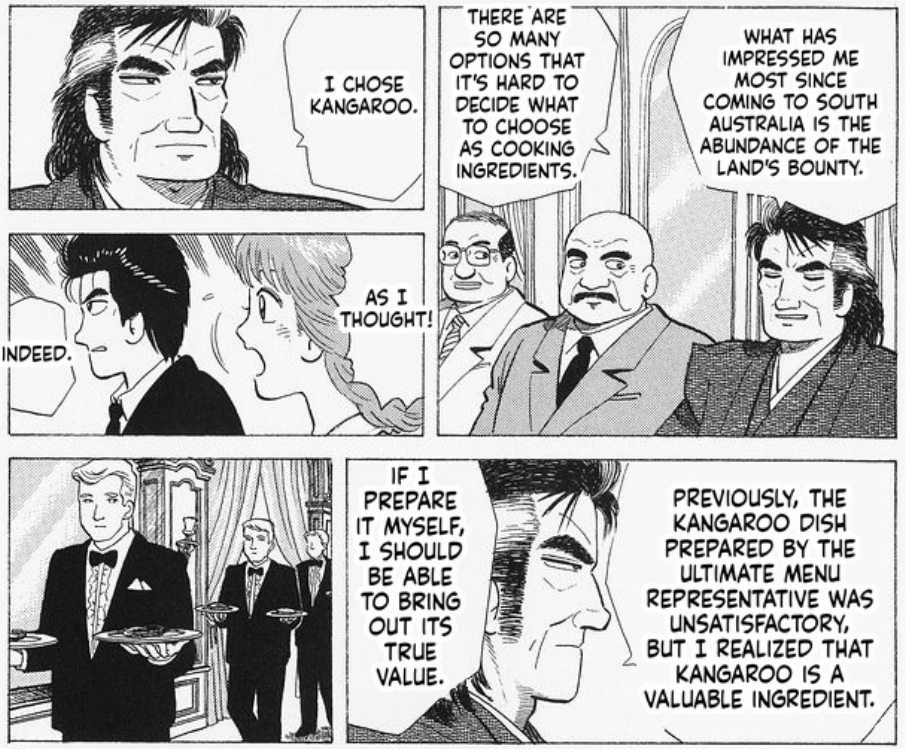
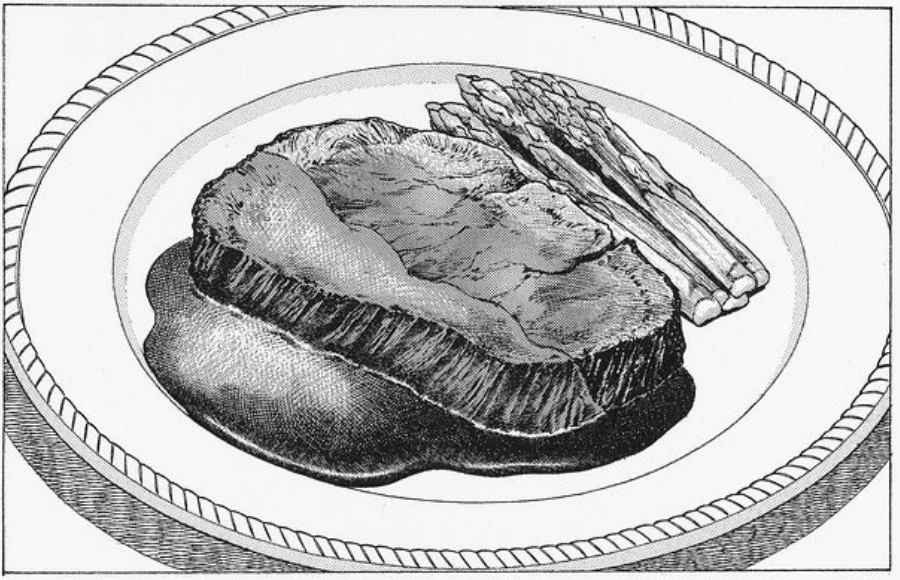
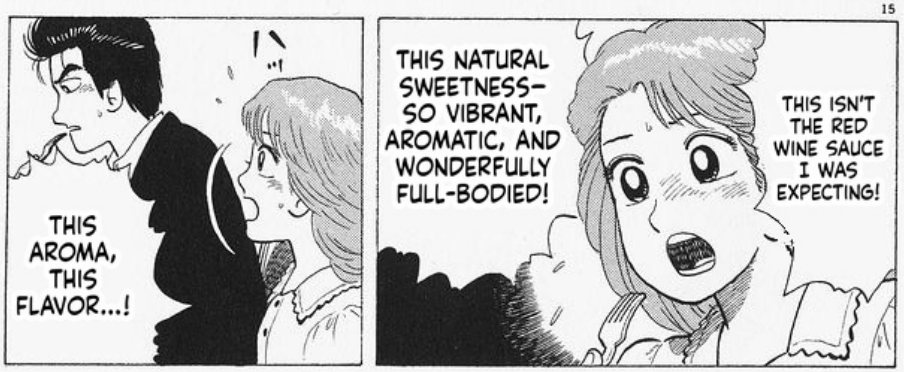

I CHOSE KANGAROO.
THERE ARE SO MANY OPTIONS THAT IT'S HARD TO DECIDE WHAT TO CHOOSE AS COOKING INGREDIENTS.
WHAT HAS IMPRESSED ME MOST SINCE COMING TO SOUTH AUSTRALIA IS THE ABUNDANCE OF THE LAND'S BOUNTY.
AS I THOUGHT!
INDEED.
IF I PREPARE IT MYSELF, I SHOULD BE ABLE TO BRING OUT ITS TRUE VALUE.
PREVIOUSLY, THE KANGAROO DISH PREPARED BY THE ULTIMATE MENU REPRESENTATIVE WAS UNSATISFACTORY, BUT I REALIZED THAT KANGAROO IS A VALUABLE INGREDIENT.

14

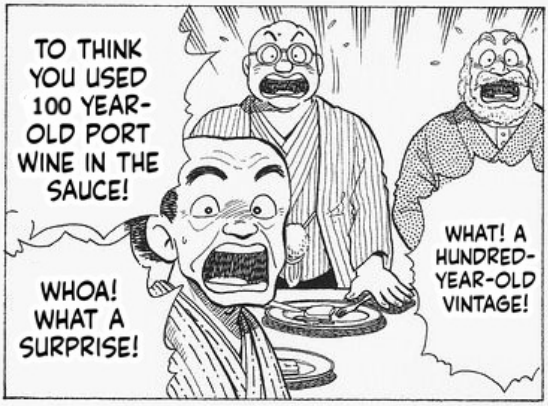


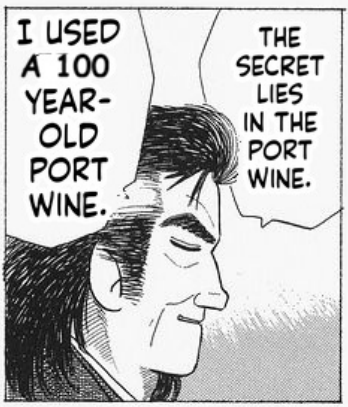
IT'S RED WINE SAUCE...
THE REAL QUESTION IS THIS SAUCE.
BROWN ON THE OUTSIDE AND PINK THROUGHOUT INSIDE— I'D SAY IT'S MEDIUM-RARE.
OH, SO THIS IS KANGAROO MEAT.
AN UTTERLY ELEGANT, PLUMP FLAVOR WITH INCREDIBLE RICHNESS!
SUCH A NOBLE FRAGRANCE, UNLIKE ANYTHING I'VE EVER TASTED!
WHAT ON EARTH COULD YOU USE TO MAKE A SAUCE LIKE THIS?!
WHAT KIND OF SAUCE IS THIS?!
OH!

15


!
THIS AROMA, THIS FLAVOR...!
THIS NATURAL SWEETNESS— SO VIBRANT, AROMATIC, AND WONDERFULLY FULL-BODIED!
THIS ISN'T THE RED WINE SAUCE I WAS EXPECTING!

IT HAS A DISTINCTIVE FLAVOR, BUT IT ISN'T UNPLEASANT —IN FACT, IT'S AN INGREDIENT WORTH COOKING WITH.
KANGAROO MEAT HAS A TEXTURE SIMILAR TO VENISON.
I'VE BEEN HAD...
I WAS RIGHT TO PREDICT YOU'D USE RED WINE, BUT I NEVER EXPECTED IT TO BE FOR SEASONING THE MEAT...
FORTUNATELY, THERE'S ONE MADE FROM PINOT NOIR GRAPES IN THE BAROSSA VALLEY,
I MARINATED A WHOLE PIECE OF MEAT FROM THE KANGAROO'S LOIN IN RED WINE. TO STAND UP TO THIS WILD FLAVOR, A POWERFUL RED WINE IS NEEDED.
ROAST THE MEAT, AFTER MARINATING IT OVERNIGHT, IN THE OVEN.
OF COURSE, I'VE ADDED SPICES, HERBS, AND SO ON TO THE RED WINE.
I'VE DISCOVERED A MAGNIFICENT BURGUNDY-STYLE RED WINE.
NO, IT COULDN'T POSSIBLY BE THAT SIMPLE.
16
HOW CAN SUCH A WONDERFUL SAUCE BE MADE WITH SOMETHING SO SIMPLE?
THEN I ADD PORT WINE TO ADJUST THE FLAVOR.
NOW, FOR THE SAUCE: I ADD STOCK AND HEAVY CREAM TO THE MEAT JUICES RELEASED DURING ROASTING,
IT'S REALLY QUITE SIMPLE.


TO THINK YOU USED 100 YEAR-OLD PORT WINE IN THE SAUCE!
WHOA! WHAT A SURPRISE!
WHAT! A HUNDRED-YEAR-OLD VINTAGE!


I USED A 100 YEAR-OLD PORT WINE.
THE SECRET LIES IN THE PORT WINE.

WHAT ELSE COULD THIS BE CALLED BUT SUPREME?
THE AUSTRALIANS WHO PROTECTED, NURTURED, AND AGED THAT WINE FOR A HUNDRED YEARS—ALL OF IT IS CONTAINED IN THIS ONE DISH.
THE BOUNTY OF SOUTH AUSTRALIA'S LAND—KANGAROO MEAT—AND WINE, ALONG WITH THE SPIRIT OF

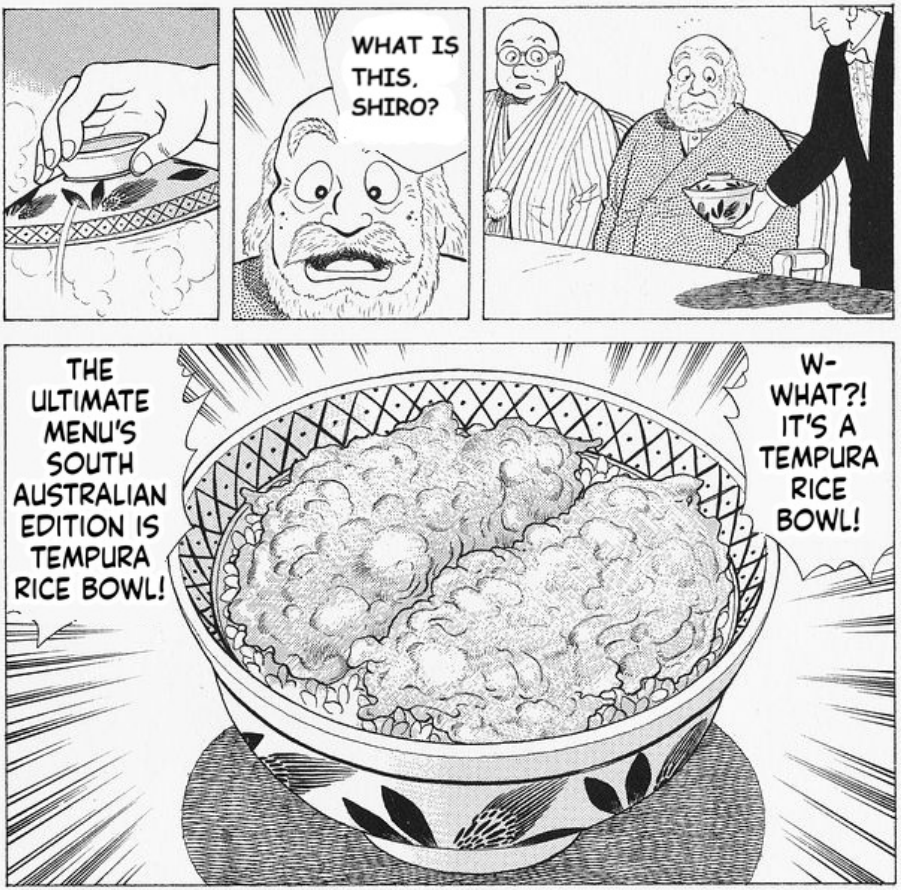
NOW, PLEASE SERVE US THE ULTIMATE MENU.

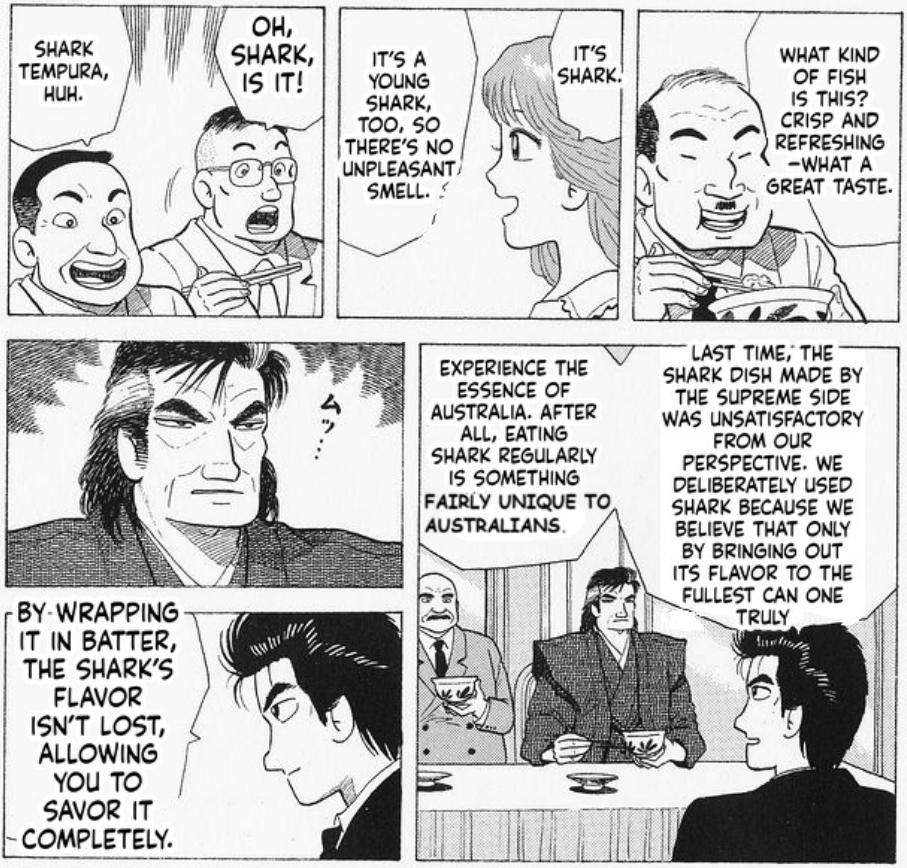
TRULY THE SUPREME OF THE SUPREME...

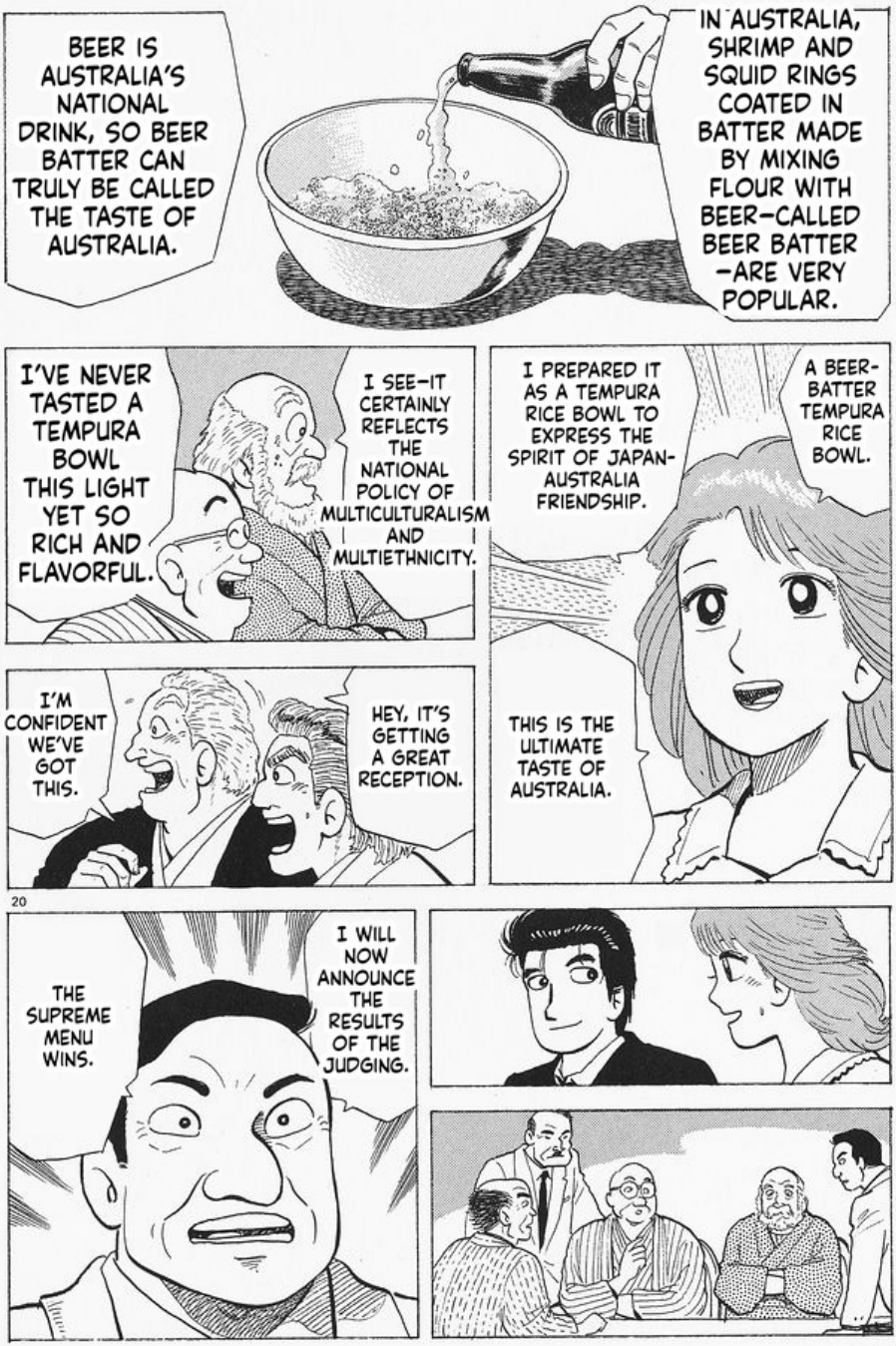
IT'LL BE TOUGH TO BEAT.

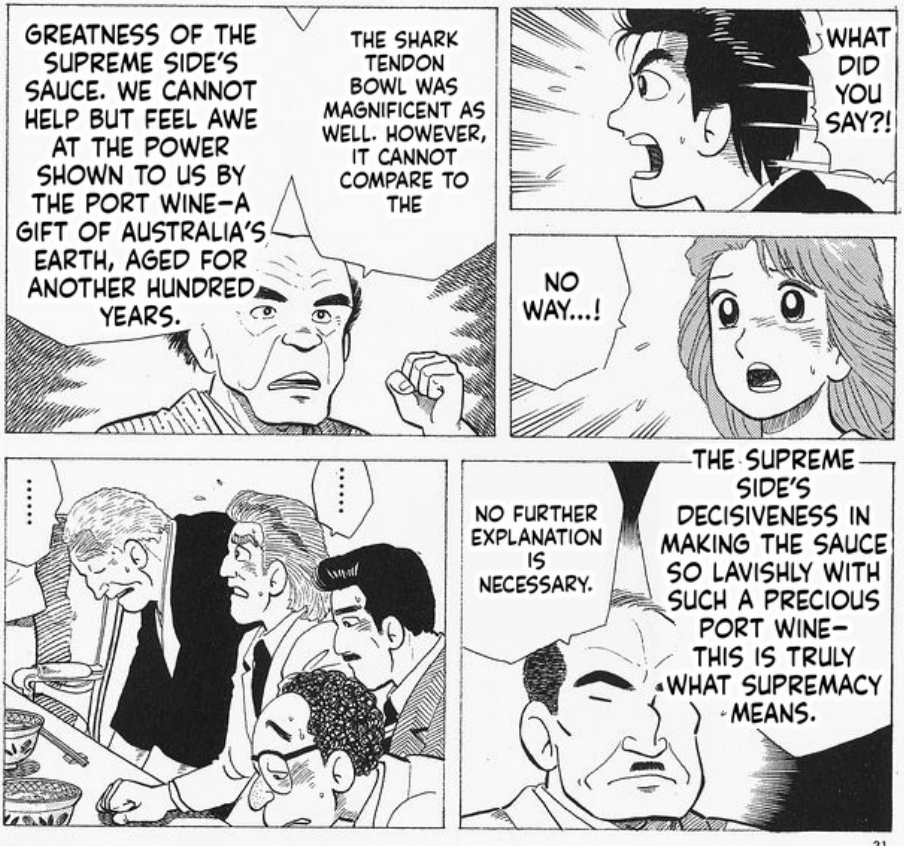
17

.....

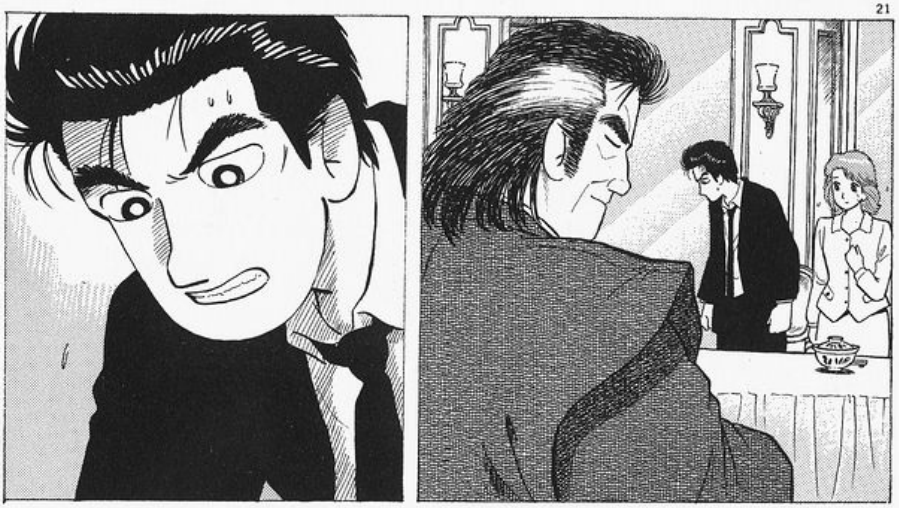

WHAT IS THIS, SHIRO?
THE ULTIMATE MENU'S SOUTH AUSTRALIAN EDITION IS TEMPURA RICE BOWL!
W-WHAT?! IT'S A TEMPURA RICE BOWL!
18
THE BATTER HAS A SUBTLE BITTERNESS THAT SHARPENS THE OVERALL FLAVOR.
AND IT TASTES GREAT.
HO HO... THE BATTER IS FLUFFY AND JUST RIGHT.
PLEASE, DIG IN.

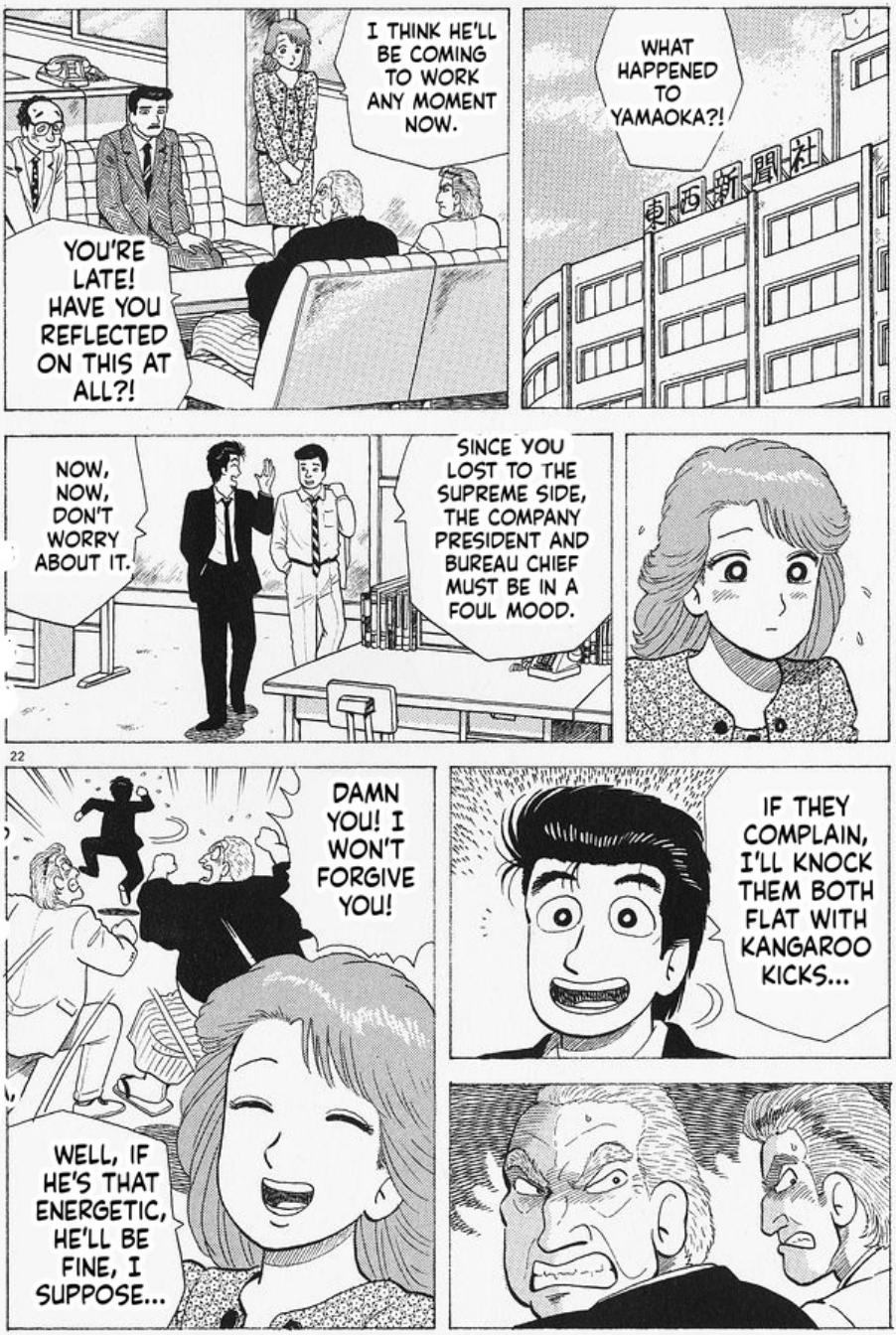

SHARK TEMPURA, HUH.
OH, SHARK, IS IT!
IT'S A YOUNG SHARK, TOO, SO THERE'S NO UNPLEASANT SMELL.
IT'S SHARK.
WHAT KIND OF FISH IS THIS? CRISP AND REFRESHING —WHAT A GREAT TASTE.
HM?...
BY WRAPPING IT IN BATTER, THE SHARK'S FLAVOR ISN'T LOST, ALLOWING YOU TO SAVOR IT COMPLETELY.
EXPERIENCE THE ESSENCE OF AUSTRALIA. AFTER ALL, EATING SHARK REGULARLY IS SOMETHING FAIRLY UNIQUE TO AUSTRALIANS.
LAST TIME, THE SHARK DISH MADE BY THE SUPREME SIDE WAS UNSATISFACTORY FROM OUR PERSPECTIVE. WE DELIBERATELY USED SHARK BECAUSE WE BELIEVE THAT ONLY BY BRINGING OUT ITS FLAVOR TO THE FULLEST CAN ONE TRULY
19
OH! SO BEER WAS THE SECRET TO THE FLAVOR OF THIS BATTER!
BEER!
BEER. WE ADDED EGGS TO FLOUR AND MIXED IT WITH BEER.
WE ALSO ADDED A TOUCH OF AUSTRALIAN FLAVOR TO THE BATTER.


BEER IS AUSTRALIA'S NATIONAL DRINK, SO BEER BATTER CAN TRULY BE CALLED THE TASTE OF AUSTRALIA.
IN AUSTRALIA, SHRIMP AND SQUID RINGS COATED IN BATTER MADE BY MIXING FLOUR WITH BEER—CALLED BEER BATTER—ARE VERY POPULAR.
I'VE NEVER TASTED A TEMPURA BOWL THIS LIGHT YET SO RICH AND FLAVORFUL.
I SEE—IT CERTAINLY REFLECTS THE NATIONAL POLICY OF MULTICULTURALISM AND MULTIETHNICITY.
I PREPARED IT AS A TEMPURA RICE BOWL TO EXPRESS THE SPIRIT OF JAPAN-AUSTRALIA FRIENDSHIP.
A BEER-BATTER TEMPURA RICE BOWL.
THIS IS THE ULTIMATE TASTE OF AUSTRALIA.
I'M CONFIDENT WE'VE GOT THIS.
HEY, IT'S GETTING A GREAT RECEPTION.
20
THE SUPREME MENU WINS.
I WILL NOW ANNOUNCE THE RESULTS OF THE JUDGING.


GREATNESS OF THE SUPREME SIDE'S SAUCE. WE CANNOT HELP BUT FEEL AWE AT THE POWER SHOWN TO US BY THE PORT WINE—A GIFT OF AUSTRALIA'S EARTH, AGED FOR ANOTHER HUNDRED YEARS.
THE SHARK TENDON BOWL WAS MAGNIFICENT AS WELL. HOWEVER, IT CANNOT COMPARE TO THE
WHAT DID YOU SAY?!
NO WAY...!
.....
.....
NO FURTHER EXPLANATION IS NECESSARY.
THE SUPREME SIDE'S DECISIVENESS IN MAKING THE SAUCE SO LAVISHLY WITH SUCH A PRECIOUS PORT WINE— THIS IS TRULY WHAT SUPREMACY MEANS.

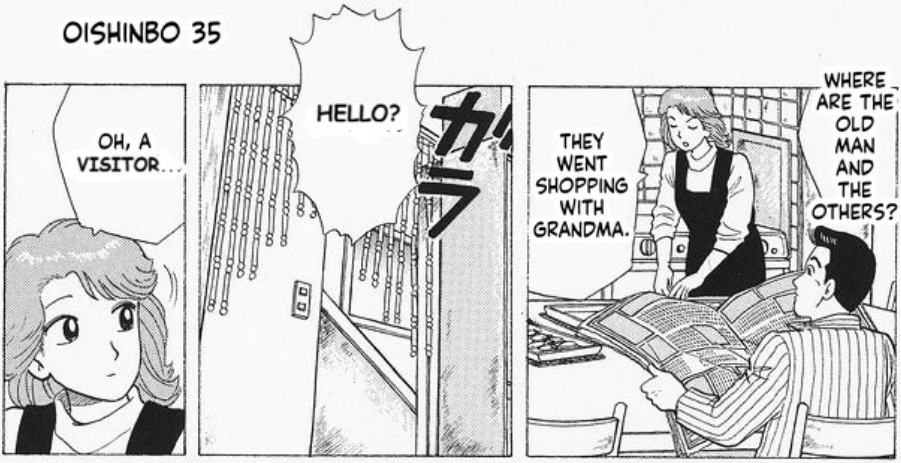
21

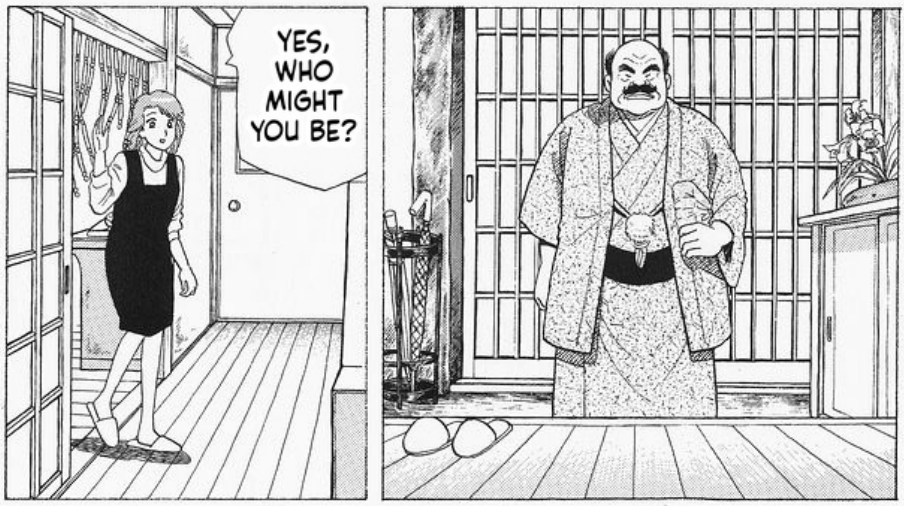



I THINK HE'LL BE COMING TO WORK ANY MOMENT NOW.
YOU'RE LATE! HAVE YOU REFLECTED ON THIS AT ALL?!
WHAT HAPPENED TO YAMAOKA?!
東西新聞社
NOW, NOW, DON'T WORRY ABOUT IT.
SINCE YOU LOST TO THE SUPREME SIDE, THE COMPANY PRESIDENT AND BUREAU CHIEF MUST BE IN A FOUL MOOD.
22
DAMN YOU! I WON'T FORGIVE YOU!
WELL, IF HE'S THAT ENERGETIC, HE'LL BE FINE, I SUPPOSE...
IF THEY COMPLAIN, I'LL KNOCK THEM BOTH FLAT WITH KANGAROO KICKS...

第3話 栗騒動

IT'LL BE NOON SOON.
WHEW~ I SLEPT WELL.
KURITA
THAT'S DISGRACEFUL! SEEING SEVERAL PARTNERS AT ONCE!
TODAY, IT'S SOMEONE ELSE.
OH, YOU SAW HER YESTERDAY TOO, DIDN'T YOU?
DARN, I HAD A DATE WITH MY GIRLFRIEND.
OR IS IT THE PHOTOGRAPHER?
MR. YAMAOKA, OR THE YOUNG COMPANY PRESIDENT?
2
STOP BEING A JERK!!!
HEY, YOU! WHO ARE YOU BAKING THOSE COOKIES FOR?

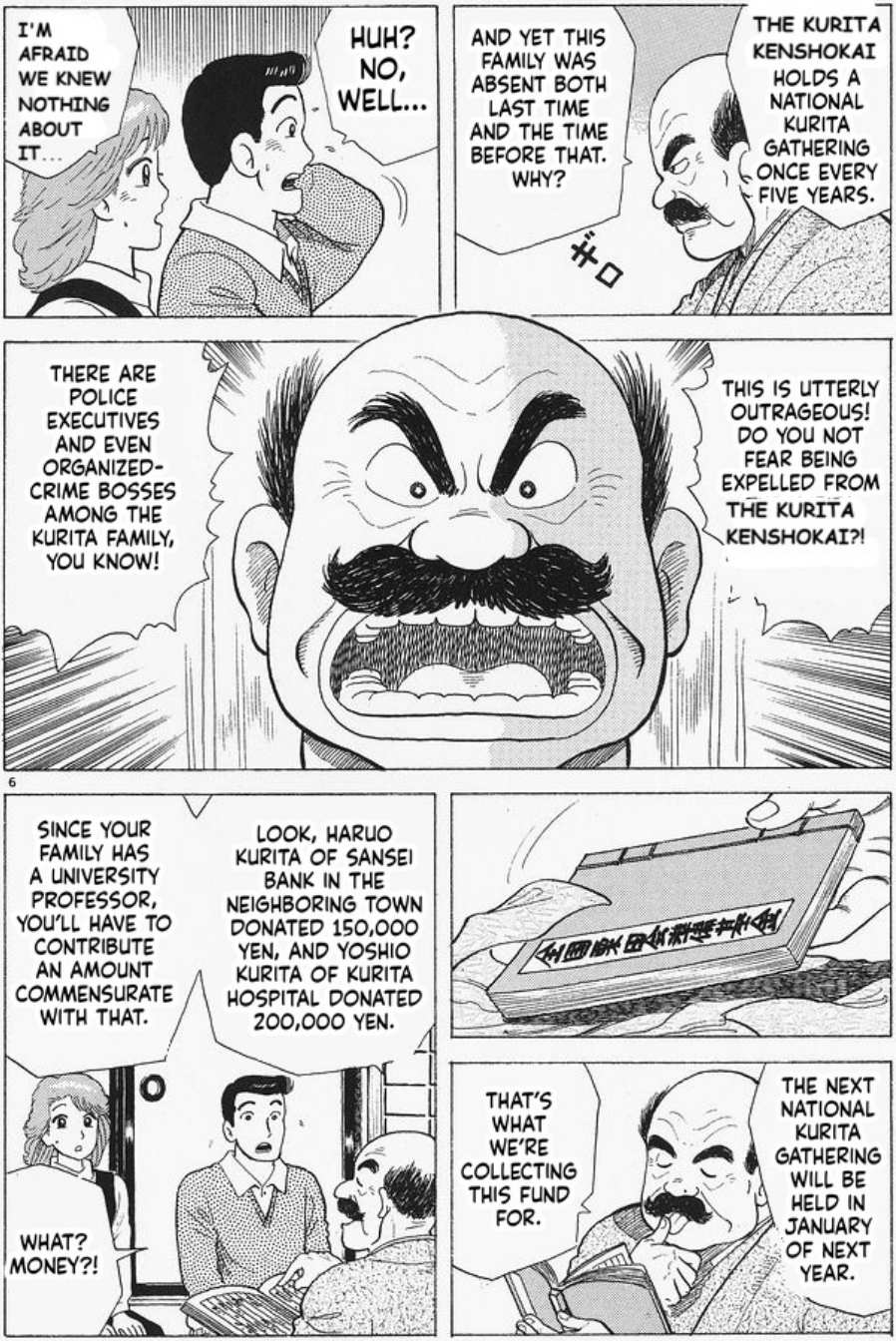

OH, A VISITOR...
HELLO?
カラ
THEY WENT SHOPPING WITH GRANDMA.
WHERE ARE THE OLD MAN AND THE OTHERS?

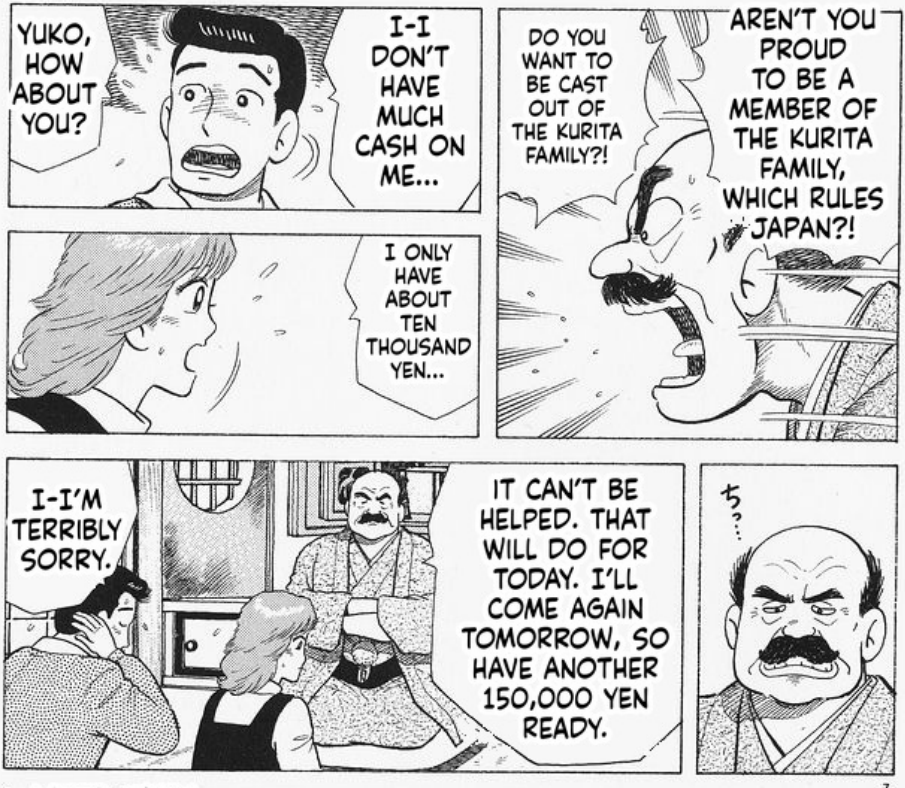

YES, WHO MIGHT YOU BE?
3

THE KURITA KENSHOKAI?
HUH?
KURITA GONICHIRO.
EXECUTIVE DIRECTOR OF THE KURITA KENSHOKAI.

NAMAH HANNYA HARAMITA SHINGYŌ...
NAMAH HENJŌ KONGŌ, NAMAH AMIDA BUTSU, NAMAH MYŌHŌ RENGE KYŌ,
LET ME PAY MY RESPECTS AT THE FAMILY ALTAR. WHEN VISITING A KURITA FAMILY HOME, IT IS CUSTOMARY TO FIRST HONOR THE ANCESTORS.
IT'S AN ASSOCIATION FOR FOSTERING FRIENDSHIP AMONG KURITA FAMILY MEMBERS NATIONWIDE AND STRENGTHENING OUR UNITY.
UH, UM, WELL...
LONG LIVE THE KURITA FAMILY...
4
TO BEGIN WITH, THE KURITA FAMILY IS A VENERABLE LINEAGE TRACING ITS ORIGINS TO EMPEROR
SEIWA, AND YOUR HOUSEHOLD SHINES WITH THE HONOR OF BEING A MEMBER OF THIS PROUD KURITA FAMILY.
I DON'T REALLY UNDERSTAND.
WHAT IS THE KURITA KENSHOKAI, ANYWAY?
.....

DON'T YOU KNOW?!
WOW...
TO TELL YOU THE TRUTH, IT WAS THE KURITA CLAN THAT SHAPED JAPAN'S HISTORY.
TOKUGAWA IEYASU WAS ALSO DESCENDED FROM THE KURITA CLAN, AND WAS LATER ADOPTED INTO THE MATSUDAIRA FAMILY,
AND IT'S EVEN IN THE HISTORY BOOKS THAT HE LATER CHANGED HIS SURNAME TO TOKUGAWA.
EVEN LORD SAIONJI KINMOCHI, A MEIJI ELDER STATESMAN, WAS ADOPTED FROM THE KURITA FAMILY INTO THE SAIONJI FAMILY,
YOU SHOULD KNOW THAT WE MADE A MAJOR CONTRIBUTION TO THE MEIJI RESTORATION.
SHIGERU YOSHIDA, WHO REBUILT JAPAN AFTER WORLD WAR II, WAS ALSO ADOPTED FROM THE KURITA FAMILY INTO THE YOSHIDA FAMILY...
IF WE FLAUNTED THE KURITA NAME TOO MUCH, PEOPLE WOULD GROW JEALOUS, SO HE WAS ADOPTED AND CHANGED HIS NAME.
EVEN TODAY, THERE ARE 30 MEMBERS OF THE KURITA FAMILY AMONG THE DIET MEMBERS, AND 20 AMONG THE NATION'S PREFECTURAL GOVERNORS AND MAYORS!
WOW!
UH, UM... SO EVERYONE GETS ADOPTED, THEN.


I'M AFRAID WE KNEW NOTHING ABOUT IT...
HUH? NO, WELL...
AND YET THIS FAMILY WAS ABSENT BOTH LAST TIME AND THE TIME BEFORE THAT. WHY?
ギロ
THE KURITA KENSHOKAI HOLDS A NATIONAL KURITA GATHERING ONCE EVERY FIVE YEARS.
THERE ARE POLICE EXECUTIVES AND EVEN ORGANIZED-CRIME BOSSES AMONG THE KURITA FAMILY, YOU KNOW!
THIS IS UTTERLY OUTRAGEOUS! DO YOU NOT FEAR BEING EXPELLED FROM THE KURITA KENSHOKAI?!
6
SINCE YOUR FAMILY HAS A UNIVERSITY PROFESSOR, YOU'LL HAVE TO CONTRIBUTE AN AMOUNT COMMENSURATE WITH THAT.
LOOK, HARUO KURITA OF SANSEI BANK IN THE NEIGHBORING TOWN DONATED 150,000 YEN, AND YOSHIO KURITA OF KURITA HOSPITAL DONATED 200,000 YEN.
WHAT? MONEY?!
THAT'S WHAT WE'RE COLLECTING THIS FUND FOR.
THE NEXT NATIONAL KURITA GATHERING WILL BE HELD IN JANUARY OF NEXT YEAR.


YUKO, HOW ABOUT YOU?
I-I DON'T HAVE MUCH CASH ON ME...
I ONLY HAVE ABOUT TEN THOUSAND YEN...
DO YOU WANT TO BE CAST OUT OF THE KURITA FAMILY?!
AREN'T YOU PROUD TO BE A MEMBER OF THE KURITA FAMILY, WHICH RULES JAPAN?!
I-I'M TERRIBLY SORRY.
IT CAN'T BE HELPED. THAT WILL DO FOR TODAY. I'LL COME AGAIN TOMORROW, SO HAVE ANOTHER 150,000 YEN READY.
ち?...
7
LATER, WHEN I TOLD GRANDMA, SHE SAID SHE'D NEVER EVEN HEARD OF THE KURITA KENSHOKAI..
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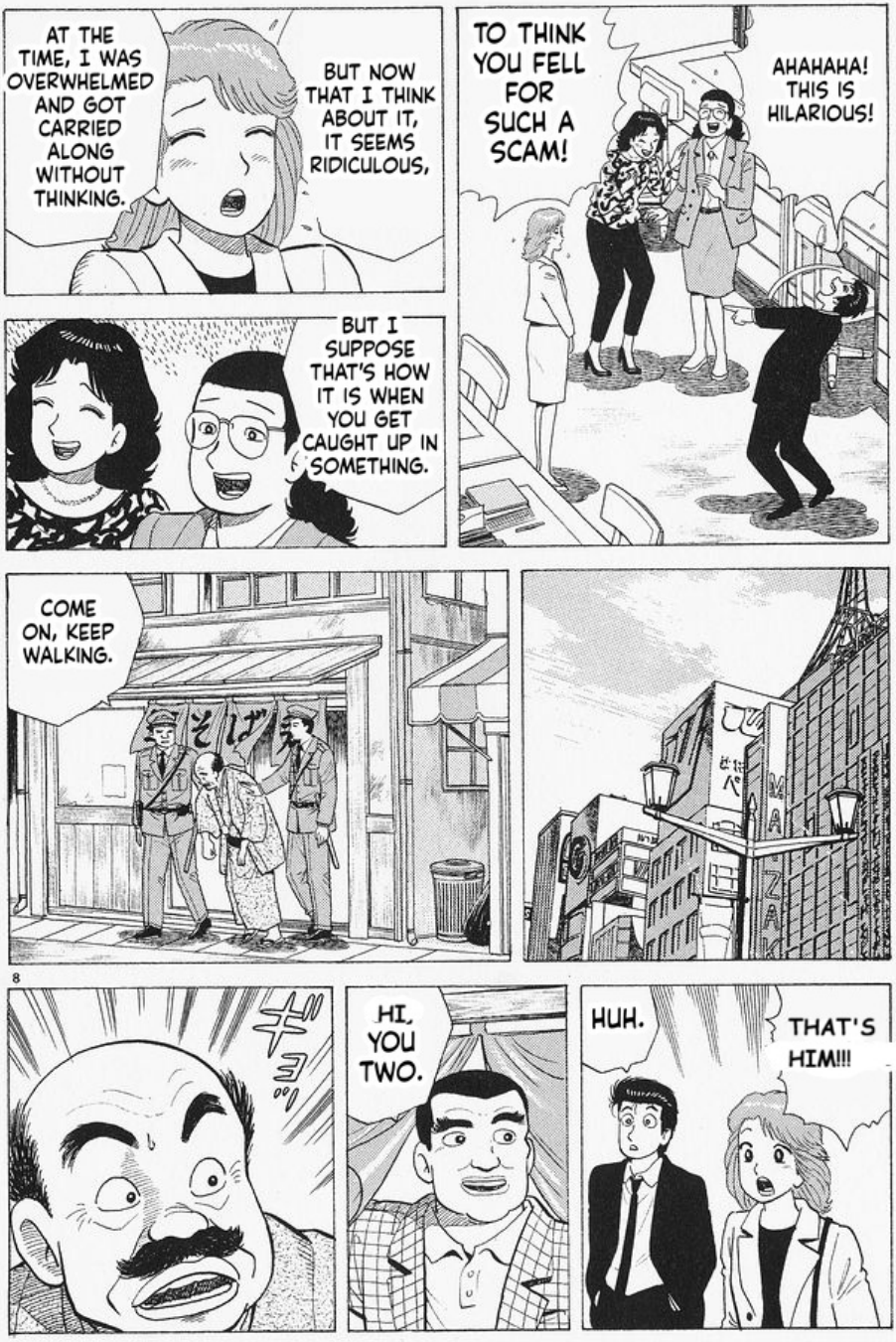
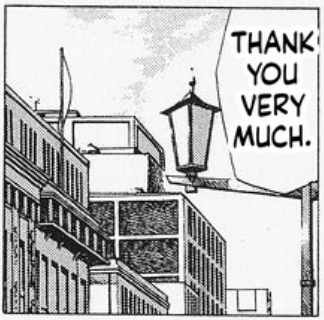

AT THE TIME, I WAS OVERWHELMED AND GOT CARRIED ALONG WITHOUT THINKING.
BUT NOW THAT I THINK ABOUT IT, IT SEEMS RIDICULOUS,
BUT I SUPPOSE THAT'S HOW IT IS WHEN YOU GET CAUGHT UP IN SOMETHING.
TO THINK YOU FELL FOR SUCH A SCAM!
AHAHAHA! THIS IS HILARIOUS!
COME ON, KEEP WALKING.
そば
MAIZAK
8
ギョッ
HI, YOU TWO.
HUH.
THAT'S HIM!!!

I'LL PAY THE BILL, SO PLEASE FORGIVE HIM.
THIS PERSON IS AN ACQUAINTANCE OF MINE.

そば
WE CAUGHT THIS OLD GUY DOING A DINE AND DASH...


THANK YOU VERY MUCH.

WELL, IF YOU'RE GOING TO PAY...

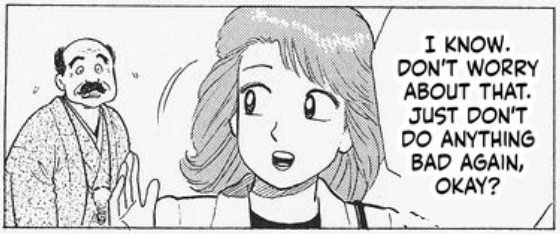
AN ACQUAINTANCE OF KURITA'S? OH, BROTHER...

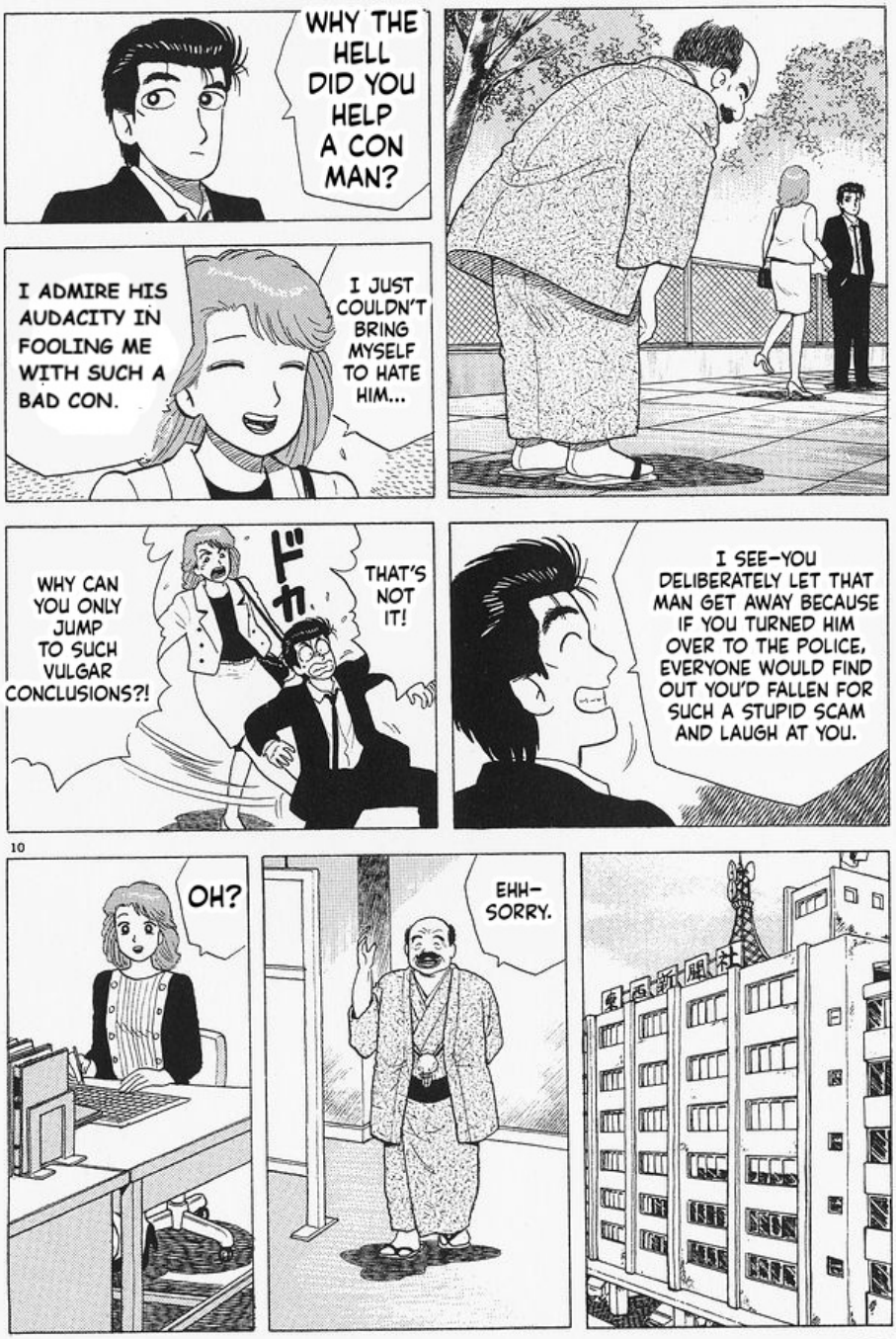
9

B-BUT MY SURNAME ISN'T KURITA OR ANYTHING.

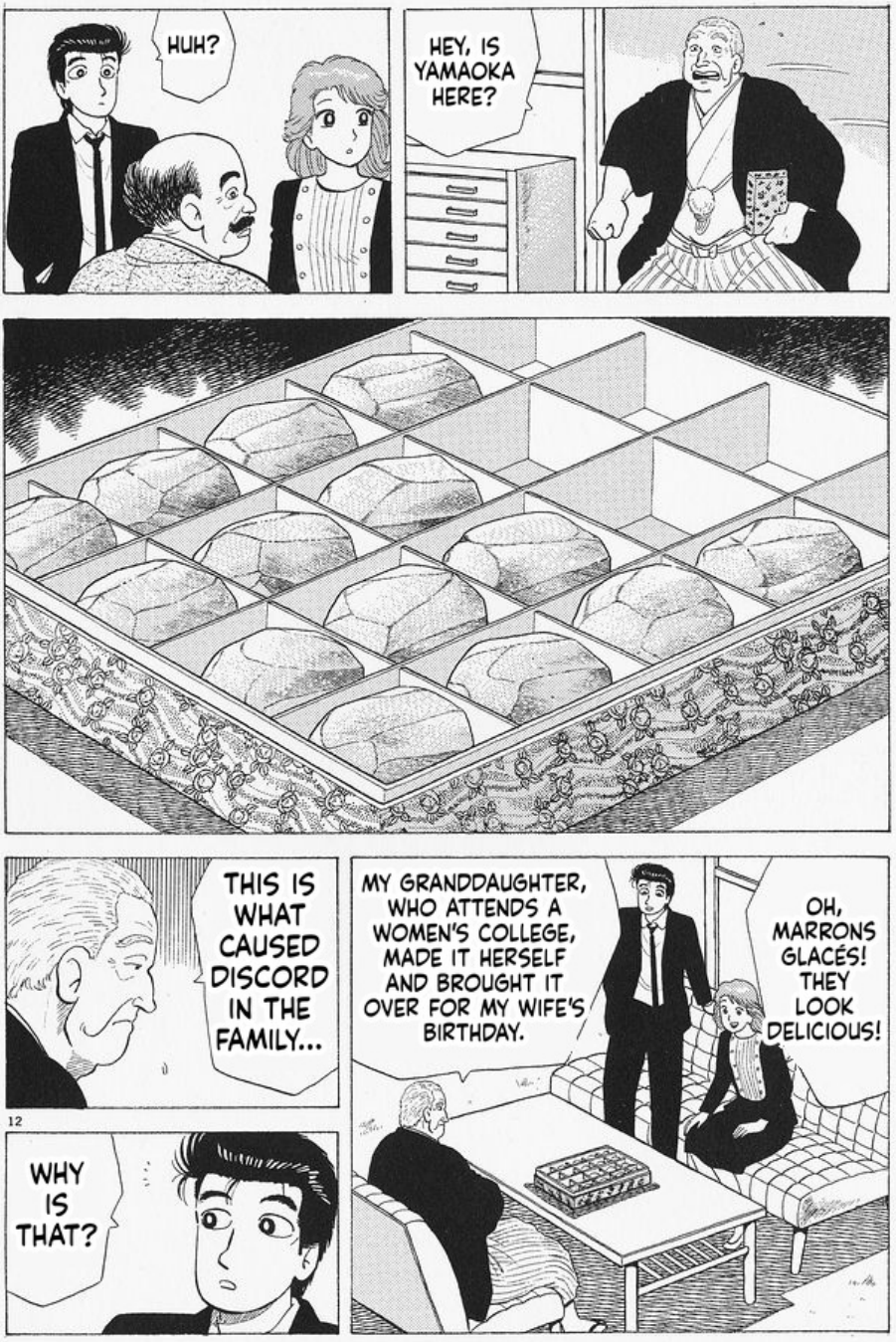
EVEN IF HE ONLY CLAIMED TO BE FAMILY, I CAN'T JUST ABANDON HIM.

WHY DID YOU HELP ME...?


I KNOW. DON'T WORRY ABOUT THAT. JUST DON'T DO ANYTHING BAD AGAIN, OKAY?


WHY THE HELL DID YOU HELP A CON MAN?
I ADMIRE HIS AUDACITY IN FOOLING ME WITH SUCH A BAD CON.
I JUST COULDN'T BRING MYSELF TO HATE HIM...
ドカ
WHY CAN YOU ONLY JUMP TO SUCH VULGAR CONCLUSIONS?!
THAT'S NOT IT!
I SEE—YOU DELIBERATELY LET THAT MAN GET AWAY BECAUSE IF YOU TURNED HIM OVER TO THE POLICE, EVERYONE WOULD FIND OUT YOU'D FALLEN FOR SUCH A STUPID SCAM AND LAUGH AT YOU.
10
OH?
EHH— SORRY.

I'M ASHAMED TO BE DOING FOOLISH THINGS AT MY AGE.
I'M QUITTING FOR GOOD.
I'VE DECIDED TO GET A RESPECTABLE JOB.
MY REAL NAME IS GON'ICHIRO SAHARA.
THANK YOU FOR EVERYTHING.
AN INSTRUCTOR FOR THE CRIME PREVENTION ASSOCIATION!?
I'M AN INSTRUCTOR FOR THE CRIME PREVENTION ASSOCIATION.
WHAT KIND OF WORK?
THAT'S WONDERFUL.
11
WELL, IF A PROFESSIONAL GIVES THE LECTURES, IT'LL BE USEFUL.
SO I'M PUTTING MY MANY YEARS OF EXPERIENCE TO USE AND GIVING EVERYONE LECTURES ON HOW NOT TO FALL FOR SCAMS.
MANY PEOPLE GET CAUGHT BY PETTY SCAMS AND SUFFER TERRIBLY. THAT WON'T DO!
DON'T WORRY ABOUT THAT.
THAT'S WHY I'LL PAY BACK THE MONEY I BORROWED, LITTLE BY LITTLE.


HUH?
HEY, IS YAMAOKA HERE?
THIS IS WHAT CAUSED DISCORD IN THE FAMILY...
MY GRANDDAUGHTER, WHO ATTENDS A WOMEN'S COLLEGE, MADE IT HERSELF AND BROUGHT IT OVER FOR MY WIFE'S BIRTHDAY.
OH, MARRONS GLACÉS! THEY LOOK DELICIOUS!
12
WHY IS THAT?

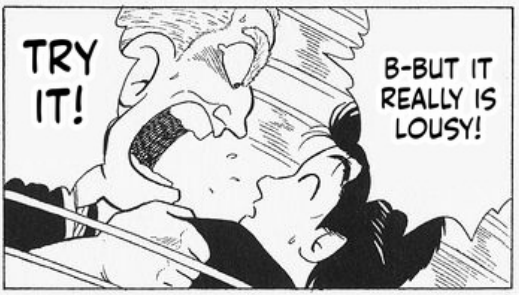
JUST AS I WAS SAYING, 'WHAT LOUSY MARRON GLACÉ,' MY GRANDDAUGHTER HAPPENED TO ENTER THE ROOM...
BUT IT WASN'T VERY GOOD.
AFTER OUR GRANDDAUGHTER GAVE IT TO US, MY WIFE AND I ATE IT WHILE DRINKING TEA.

MY WIFE IS FURIOUS TOO, SAYING I HURT OUR DARLING GRANDDAUGHTER'S FEELINGS...
YOU SHOULD OBVIOUSLY BE THROWN IN JAIL FOR IT...

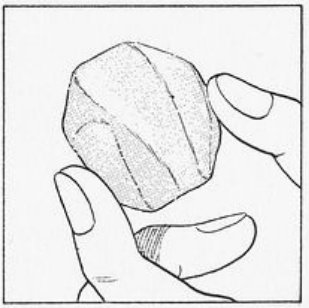
OH, DEAR. I FEEL SORRY FOR THE GRANDDAUGHTER WHO HAS SUCH AN INSENSITIVE, UNGRATEFUL MAN FOR A GRANDFATHER.

OH, MY!

YES... THE SWEETNESS IS CERTAINLY SUFFICIENT, AND THE LIQUEUR'S AROMA USED IN THE FINISHING IS EXQUISITE, BUT...
IT SEEMS SOMETHING ESSENTIAL IS MISSING...


TRY IT!
B-BUT IT REALLY IS LOUSY!

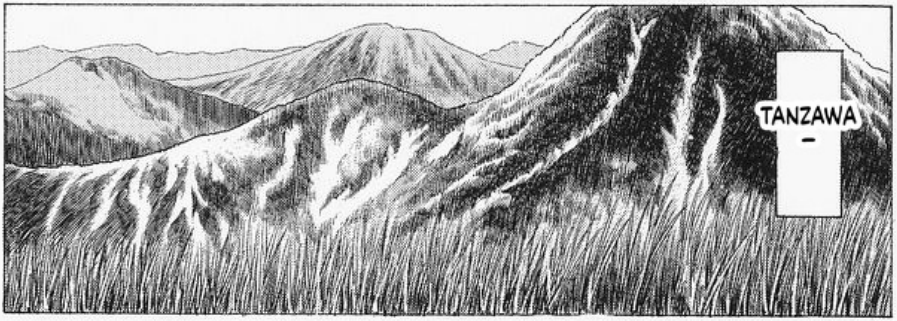
13

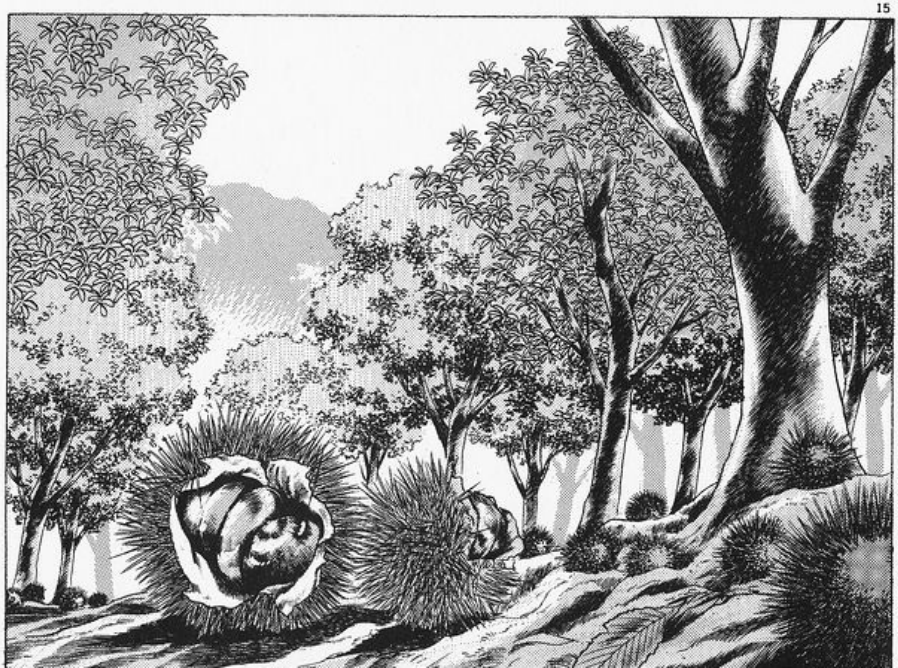


SHE'S VERY COMPETITIVE, YOU SEE. SHE SAYS SHE WON'T BE SATISFIED UNTIL SHE CAN MAKE THE MARRONS GLACÉS THAT I CALL DELICIOUS ALL BY HERSELF...
I PROMISED TO FIND SOMEONE WHO COULD TEACH MY GRANDDAUGHTER HOW TO MAKE IT DELICIOUSLY.
IT LACKS THE DISTINCTIVE AROMA OF CHESTNUTS, AND THE FLAVOR HAS NO DEPTH.
IT DOESN'T HAVE THE NATURAL UMAMI OF CHESTNUTS.
EXACTLY.
WORK WITH KURITA-KUN AND TEACH MY GRANDDAUGHTER HOW TO MAKE IT PROPERLY.
YAMAOKA, I'M COUNTING ON YOU.
I SEE. SHE'S A STUBBORN ASS LIKE HER GRANDPA!
14
THAT'S ABSURD!
BUT IT SEEMS YOU OWE THE COMPANY QUITE A BIT OF MONEY, SO PAY IT BACK IMMEDIATELY —WITH 200% INTEREST!
FINE, IF YOU DON'T WANT TO!
DON'T BE RIDICULOUS! WHO'D PUT UP WITH GETTING BEATEN LIKE THIS JUST TO—

OISHINBO 35

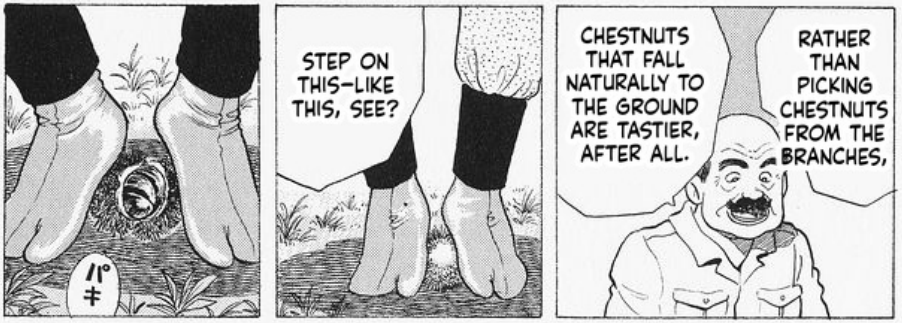
HUH? SAHARA-SAN?
HMM, CHESTNUTS... IN THAT CASE, I MIGHT BE ABLE TO HELP.


TANZAWA —

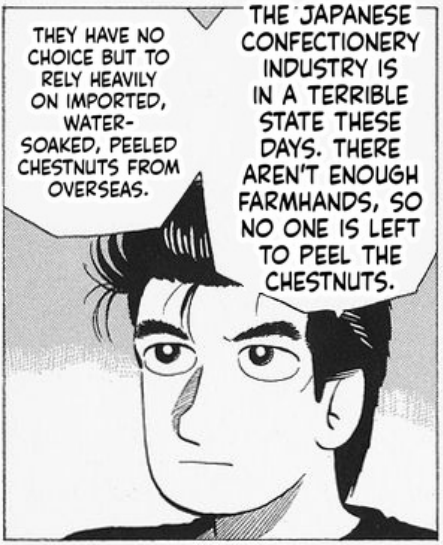


SAHARA, WITH SUCH A MAGNIFICENT CHESTNUT ORCHARD, WHY DO YOU BOTHER WITH SCAMS?
THIS IS A MAGNIFICENT CHESTNUT ORCHARD!
WOW, AMAZING!
SCAMMING PEOPLE IS MORE FUN THAN TENDING THE CHESTNUT ORCHARD.
THEY PRODUCE CHESTNUTS WITH WONDERFUL FLAVOR AND AROMA, AND A DELIGHTFULLY RICH, STICKY TEXTURE.
THE TEMPERATURE DIFFERENCE BETWEEN DAY AND NIGHT IS QUITE LARGE AROUND HERE,
HMM, SO YOU'RE HALF FARMER, HALF SCAMMER.

16


パキ
STEP ON THIS—LIKE THIS, SEE?
CHESTNUTS THAT FALL NATURALLY TO THE GROUND ARE TASTIER, AFTER ALL.
RATHER THAN PICKING CHESTNUTS FROM THE BRANCHES,

PEELING THEM MUST BE DIFFICULT.
HEH, SO THIS IS WHAT CHESTNUTS LOOK LIKE.
THIS WAY, YOU CAN GET THE CHESTNUTS OUT WITHOUT HURTING YOURSELF.
THIS BRINGS BACK MEMORIES OF WHEN I WAS A CHILD.
WHAT? IN OTHER WORDS...
...BOSS...
I BOUGHT THEM AT A CONFECTIONERY SUPPLY STORE. THEY WERE PEELED AND RAW, BUT SOAKING IN WATER...
TELL ME, WHAT KIND OF CHESTNUTS DID YOU USE TO MAKE THE MARRONS GLACÉS?
IMPORTED CHESTNUTS SPEND A LONG TIME SOAKING IN WATER BETWEEN BEING PEELED AND ARRIVING AT THE CONFECTIONERY SUPPLY STORE.
CHESTNUTS LOSE THEIR FLAVOR IF YOU DON'T COOK THEM IMMEDIATELY AFTER PEELING THEM, BUT...
AH, WELL, UM...
WHAT THE HELL ARE YOU TEACHING HER?! HASN'T SHE EVER SEEN A PROPER CHESTNUT?!
MOST OF THE PEELED RAW CHESTNUTS SOLD IN CONFECTIONERY SUPPLY STORES NOWADAYS ARE IMPORTED...


THE JAPANESE CONFECTIONERY INDUSTRY IS IN A TERRIBLE STATE THESE DAYS. THERE AREN'T ENOUGH FARMHANDS, SO NO ONE IS LEFT TO PEEL THE CHESTNUTS.
THEY HAVE NO CHOICE BUT TO RELY HEAVILY ON IMPORTED, WATER-SOAKED, PEELED CHESTNUTS FROM OVERSEAS.

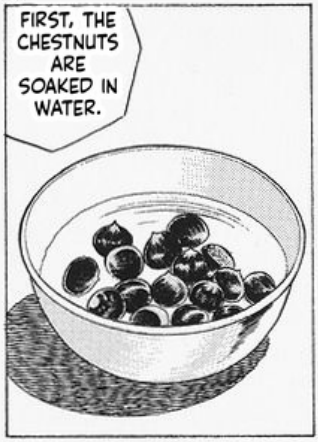
THEY'RE EVEN SOAKED IN ALUM WATER TO KEEP THEM FROM SPOILING.
THEN IT'S ONLY NATURAL THAT THEY WOULD LOSE THEIR FLAVOR.

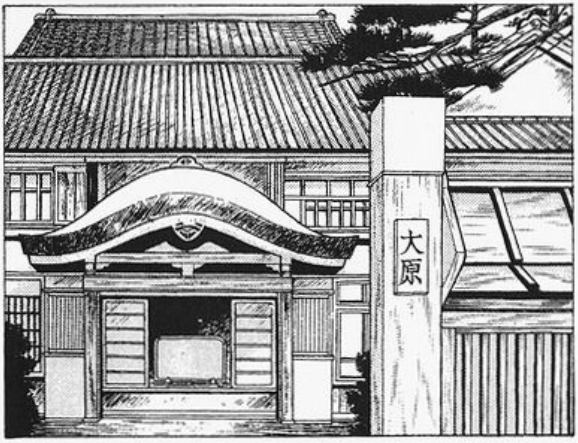
OH! I HAD NO IDEA...

THEN IF WE USE THESE FRESHLY PICKED CHESTNUTS, WE CAN MAKE DELICIOUS MARRON GLACÉ WITH THEM ALONE!

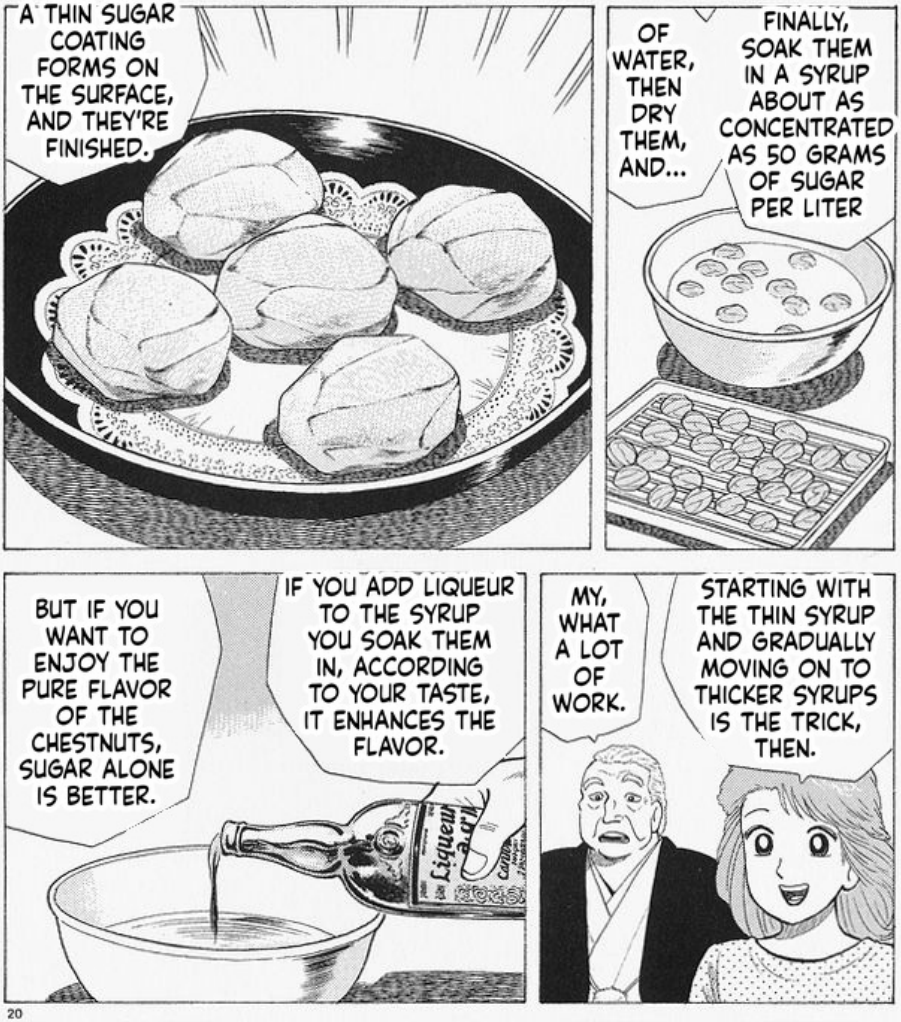
SO THAT'S WHY SO FEW OF THE RECENT CHESTNUT SWEETS TASTE GOOD...

18


FIRST, THE CHESTNUTS ARE SOAKED IN WATER.


大原

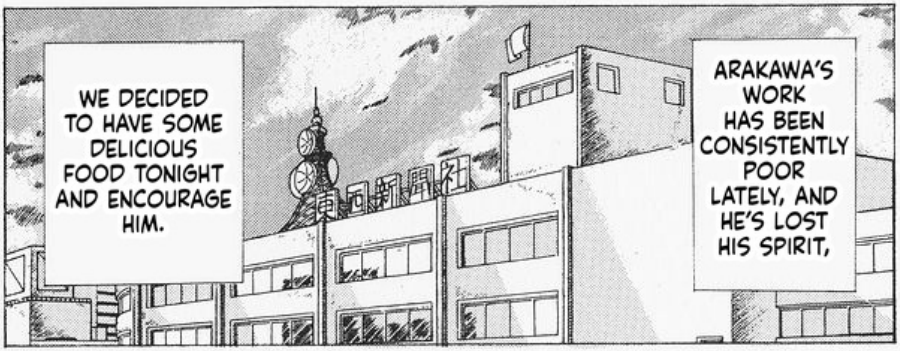
NEXT, USE A KNIFE TO PEEL OFF THE INNER SKIN AND THE HARD OUTER SHELL TOGETHER.
SOMETIMES THEY HAVE WORMS IN THEM, BUT IF YOU SOAK THEM IN WATER, THE WORMS COME OUT, SO YOU CAN TELL WHICH CHESTNUTS ARE INFESTED.
IF YOU ADD A LITTLE FLOUR AS A CHARM, IT REMOVES THE SCUM, KEEPS THE FLESH FROM SPLITTING DURING COOKING, AND LETS IT SIMMER JUST RIGHT.
COOK THESE CHESTNUTS.
THE HARD OUTER SHELL IS CALLED THE 'ONIGAWA,' ISN'T IT?
PEELING THIS INNER SKIN IS QUITE A CHORE.
19
NEXT, SOAK THEM IN A SYRUP MADE WITH ABOUT 30 G OF SUGAR PER LITER OF WATER.
NEXT, SOAK THEM IN A SYRUP MADE WITH ABOUT 30 G OF SUGAR PER LITER OF WATER.
NEXT, SOAK THEM IN A SYRUP MADE WITH ABOUT 40 G OF SUGAR PER LITER OF WATER, THEN KEEP MOVING THEM INTO INCREASINGLY STRONGER SYRUPS.
AT FIRST, LEAVE THEM FOR ABOUT TWO DAYS IN A SYRUP MADE WITH ABOUT 201 G OF SUGAR PER LITER OF WATER.
ONCE THEY'RE COOKED, COOL THEM AND SOAK THEM IN SYRUP.

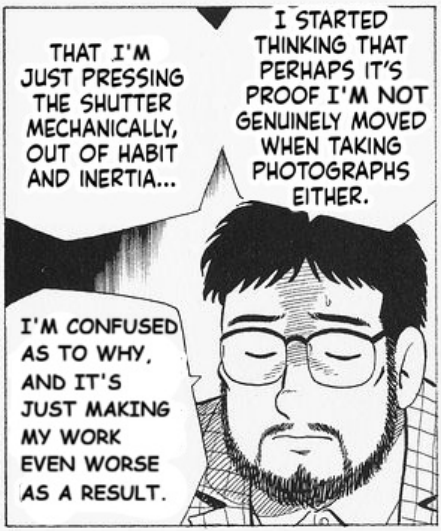

A THIN SUGAR COATING FORMS ON THE SURFACE, AND THEY'RE FINISHED.
OF WATER, THEN DRY THEM, AND...
FINALLY, SOAK THEM IN A SYRUP ABOUT AS CONCENTRATED AS 50 GRAMS OF SUGAR PER LITER
BUT IF YOU WANT TO ENJOY THE PURE FLAVOR OF THE CHESTNUTS, SUGAR ALONE IS BETTER.
IF YOU ADD LIQUEUR TO THE SYRUP YOU SOAK THEM IN, ACCORDING TO YOUR TASTE, IT ENHANCES THE FLAVOR.
Liqueur
MY, WHAT A LOT OF WORK.
STARTING WITH THE THIN SYRUP AND GRADUALLY MOVING ON TO THICKER SYRUPS IS THE TRICK, THEN.
20
GOOD FOR YOU.
NOW I CAN FINALLY RELAX.
WOW! NOW WE CAN MAKE MARRONS GLACÉS THAT RIVAL THE ONES FROM PARIS!

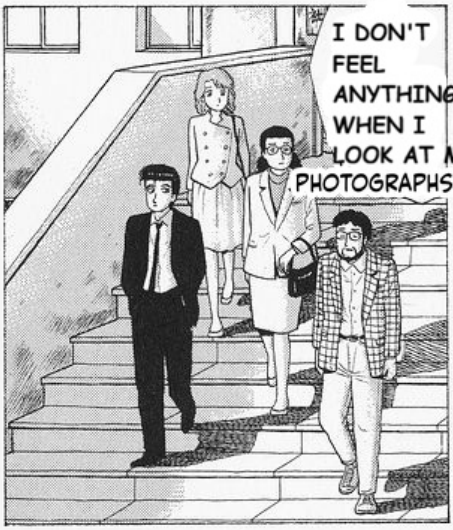
SO IF YOU WANT SOME GOOD CHESTNUTS, JUST LET ME KNOW ANYTIME.
NO, IT'S NOTHING.
SAHARA, THANK YOU VERY MUCH!
NO, I SHOULD BE THANKING YOU.
THANK YOU, YAMAOKA!
Y-YES... THROUGH THE NEIGHBORHOOD CRIME PREVENTION ASSOCIATION...
Y-YES, WE'VE KNOWN EACH OTHER FOR A LONG TIME...
WH-WHAT? KURITA-SAN...?
YAMAOKA, HOW DO YOU AND KURITA KNOW THIS MAN?..
SOUNDS GOOD!
I AGREE!
THE NEIGHBORHOOD CRIME PREVENTION ASSOCIATION?
NOW, NOW, IT'LL STILL BE SEVERAL DAYS BEFORE THE MARRON GLACÉ IS READY,
LET'S HAVE STEAMED CHESTNUTS TODAY!

WELL, I'LL BE GOING...
THANKS FOR HELPING ME GET BACK ON THE RIGHT PATH.
I CAN'T BELIEVE THIS WHOLE THING STARTED WITH YOU COMING TO MY HOUSE TO CON US OUT OF MONEY...
大原
WHAT?!
I CONTACTED THE CRIME PREVENTION ASSOCIATION, AND THEY SAID THERE'S NO ONE NAMED SAHARA.
ﾘﾝ ﾘﾝ
22
HE IS A REALLY GOOD CON MAN...
I'VE BEEN FOOLED AGAIN...

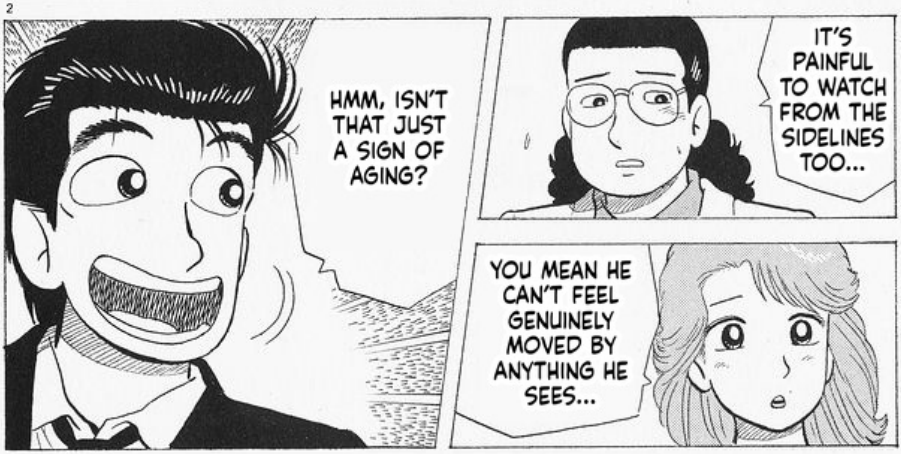
第4話
感動の料理

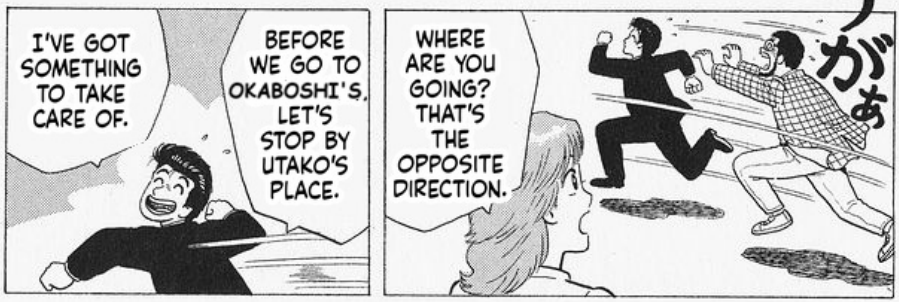

WE DECIDED TO HAVE SOME DELICIOUS FOOD TONIGHT AND ENCOURAGE HIM.
ARAKAWA'S WORK HAS BEEN CONSISTENTLY POOR LATELY, AND HE'S LOST HIS SPIRIT,


THAT I'M JUST PRESSING THE SHUTTER MECHANICALLY, OUT OF HABIT AND INERTIA...
I STARTED THINKING THAT PERHAPS IT'S PROOF I'M NOT GENUINELY MOVED WHEN TAKING PHOTOGRAPHS EITHER.
I'M CONFUSED AS TO WHY, AND IT'S JUST MAKING MY WORK EVEN WORSE AS A RESULT.


I DON'T FEEL ANYTHING WHEN I LOOK AT MY PHOTOGRAPHS...

2


HMM, ISN'T THAT JUST A SIGN OF AGING?
IT'S PAINFUL TO WATCH FROM THE SIDELINES TOO...
YOU MEAN HE CAN'T FEEL GENUINELY MOVED BY ANYTHING HE SEES...


I'VE GOT SOMETHING TO TAKE CARE OF.
BEFORE WE GO TO OKABOSHI'S, LET'S STOP BY UTAKO'S PLACE.
WHERE ARE YOU GOING? THAT'S THE OPPOSITE DIRECTION.
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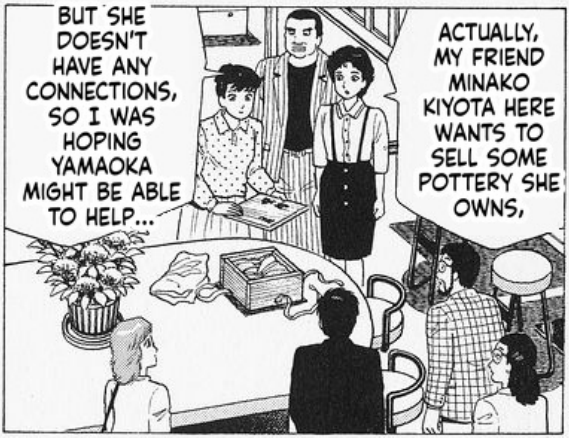
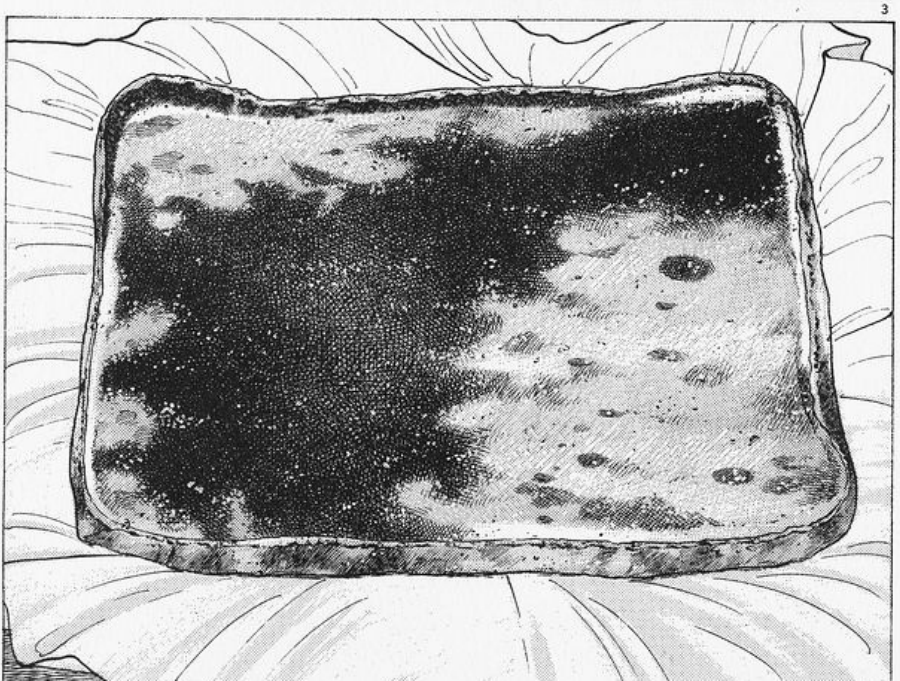
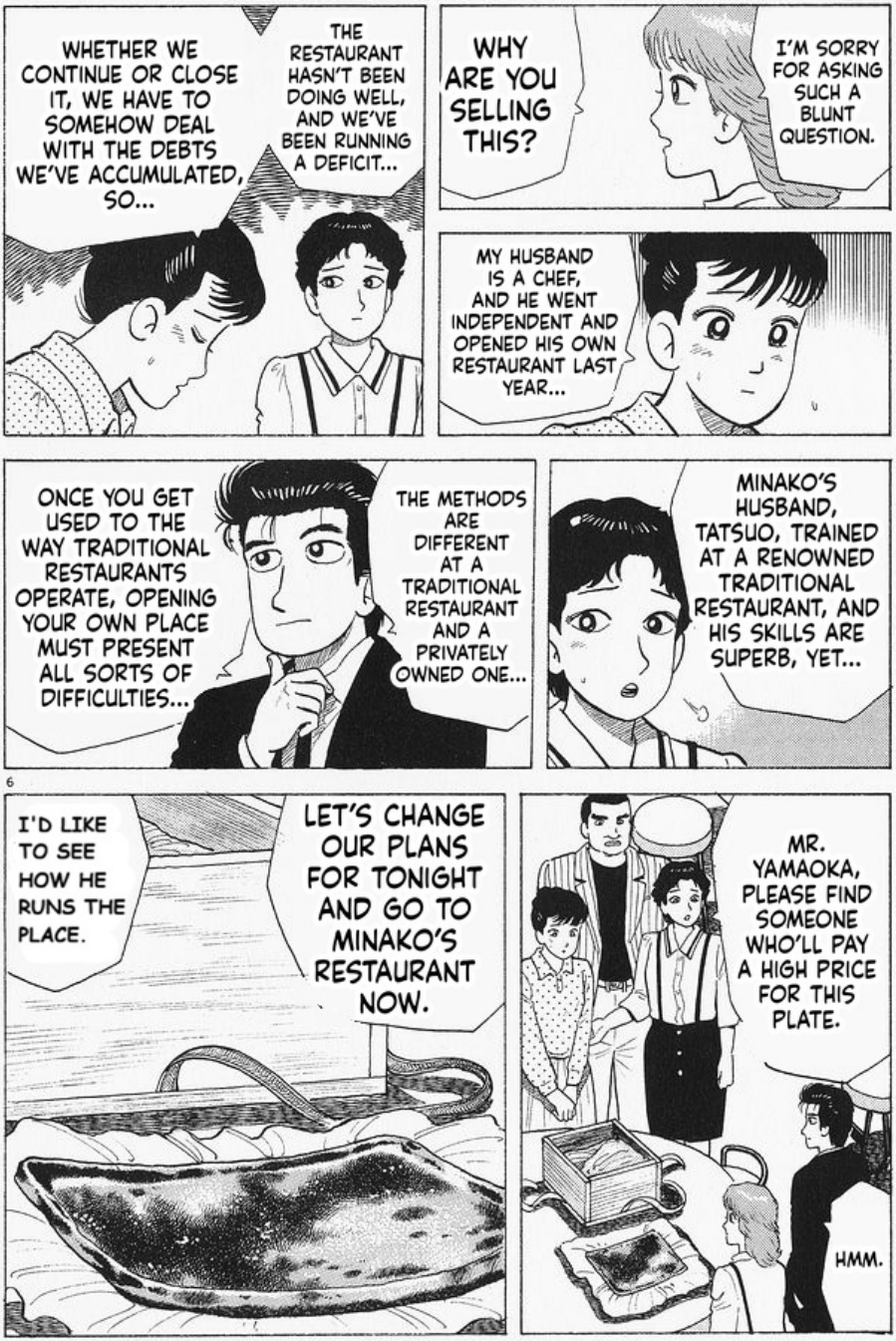

BUT SHE DOESN'T HAVE ANY CONNECTIONS, SO I WAS HOPING YAMAOKA MIGHT BE ABLE TO HELP...
ACTUALLY, MY FRIEND MINAKO KIYOTA HERE WANTS TO SELL SOME POTTERY SHE OWNS,

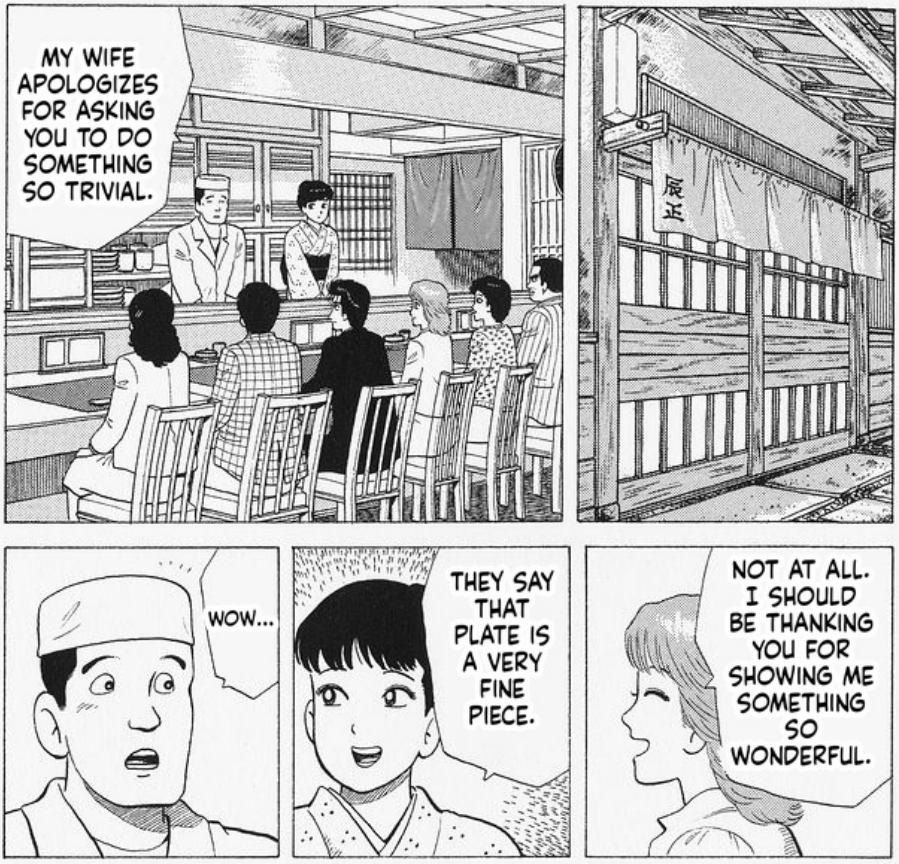
ICE CREAM
UTAKO

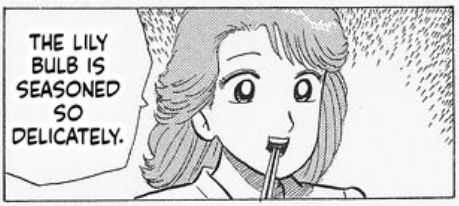


THERE ARE FIVE PIECES HERE.
OH!
I HAVEN'T SEEN ANYTHING THIS INCREDIBLE IN A LONG TIME!
THIS IS INCREDIBLE!
THE SHAPES ARE ROUGH AND BOLD, WITH A NATURAL, FREE-FLOWING CHARM THAT CAN ONLY BE CALLED UNRESTRAINED...
I'M NO EXPERT, BUT EVEN I CAN TELL THEY'RE VERY FINE!
LOOKING AT THEM MAKES ME FEEL RELAXED, AS THOUGH MY HEART IS STRETCHING OUT...
4
YES, I SUPPOSE... IT WOULD BE NICE IF THEY HAD A SIGNATURE...
WOULDN'T IT BE BETTER TO HAVE THEM?
THERE'S NO SIGNATURE FROM THE ARTIST.
SO, WHAT DO YOU THINK? LOOKS LIKE THEY'LL FETCH A HIGH PRICE, DOESN'T IT?

MY! IT'S THAT OLD?
THIS IS OLD BIZEN WARE. IF YOU ASK ME, IT DATES BACK TO BEFORE THE EDO PERIOD.
WHAT ARE YOU TALKING ABOUT? EVEN IF IT'S BIZEN WARE, THIS WASN'T MADE YESTERDAY OR TODAY.
THEY DIDN'T PRETEND TO BE ARTISTS; THEY SIMPLY CREATED WITH PURE, SINGLE-MINDED DEVOTION, AND THAT PURITY IS WHAT GIVES THIS PIECE ITS DIGNITY.
POTTERS IN OLDEN TIMES NEVER THOUGHT ABOUT LEAVING THEIR NAMES BEHIND.
MY LATE FATHER GAVE IT TO ME WHEN I GOT MARRIED.
AH, YES... IT HAD BEEN IN MY FAMILY HOME FOR GENERATIONS. MY FAMILY BREWED SAKE IN THE COUNTRYSIDE, AND...
HE TOLD ME THAT IF I EVER FOUND MYSELF SHORT OF MONEY, I SHOULD SELL IT...
TH-THIS IS REALLY WORTH THAT MUCH?
5
WHEN AND WHERE DID YOU ACQUIRE IT?

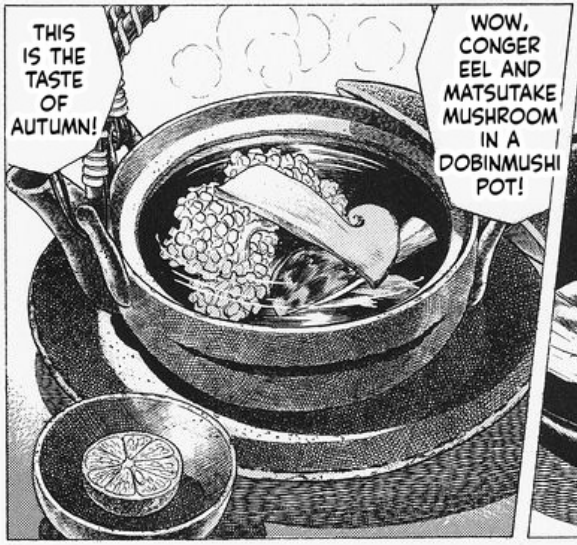

WHETHER WE CONTINUE OR CLOSE IT, WE HAVE TO SOMEHOW DEAL WITH THE DEBTS WE'VE ACCUMULATED, SO...
THE RESTAURANT HASN'T BEEN DOING WELL, AND WE'VE BEEN RUNNING A DEFICIT...
WHY ARE YOU SELLING THIS?
I'M SORRY FOR ASKING SUCH A BLUNT QUESTION.
MY HUSBAND IS A CHEF, AND HE WENT INDEPENDENT AND OPENED HIS OWN RESTAURANT LAST YEAR...
ONCE YOU GET USED TO THE WAY TRADITIONAL RESTAURANTS OPERATE, OPENING YOUR OWN PLACE MUST PRESENT ALL SORTS OF DIFFICULTIES...
THE METHODS ARE DIFFERENT AT A TRADITIONAL RESTAURANT AND A PRIVATELY OWNED ONE...
MINAKO'S HUSBAND, TATSUO, TRAINED AT A RENOWNED TRADITIONAL RESTAURANT, AND HIS SKILLS ARE SUPERB, YET...
6
I'D LIKE TO SEE HOW HE RUNS THE PLACE.
LET'S CHANGE OUR PLANS FOR TONIGHT AND GO TO MINAKO'S RESTAURANT NOW.
MR. YAMAOKA, PLEASE FIND SOMEONE WHO'LL PAY A HIGH PRICE FOR THIS PLATE.
HMM.

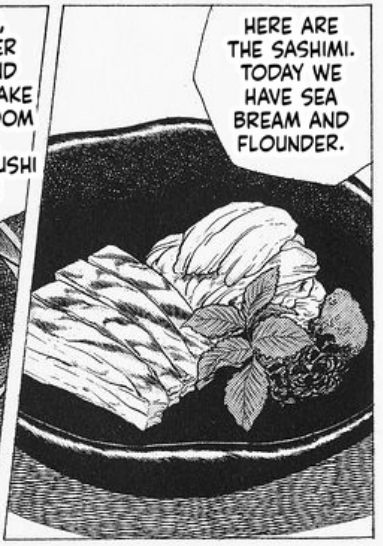

MY WIFE APOLOGIZES FOR ASKING YOU TO DO SOMETHING SO TRIVIAL.
辰正
WOW...
THEY SAY THAT PLATE IS A VERY FINE PIECE.
NOT AT ALL. I SHOULD BE THANKING YOU FOR SHOWING ME SOMETHING SO WONDERFUL.
7
PLEASE HAVE THIS EIGHT-SUN DISH TO TIDE YOU OVER FOR NOW.
AT ANY RATE, I'D LIKE TO EAT FIRST, IF THAT'S ALL RIGHT.
UNDERSTOOD.


THE LILY BULB IS SEASONED SO DELICATELY.

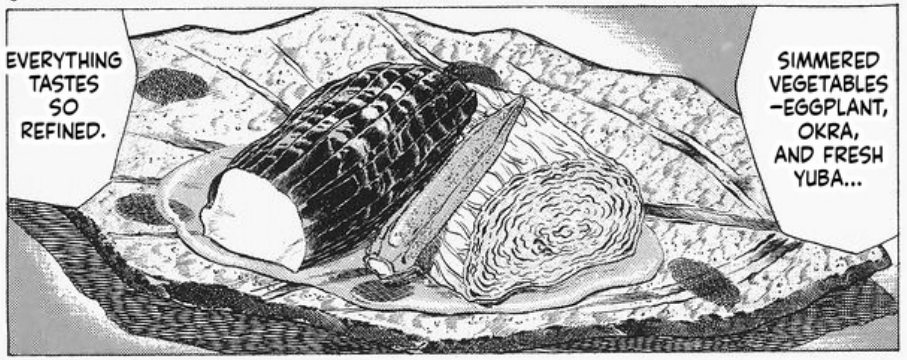
I JUST LOVE THESE SMALL SEA BREAM SUSHI.

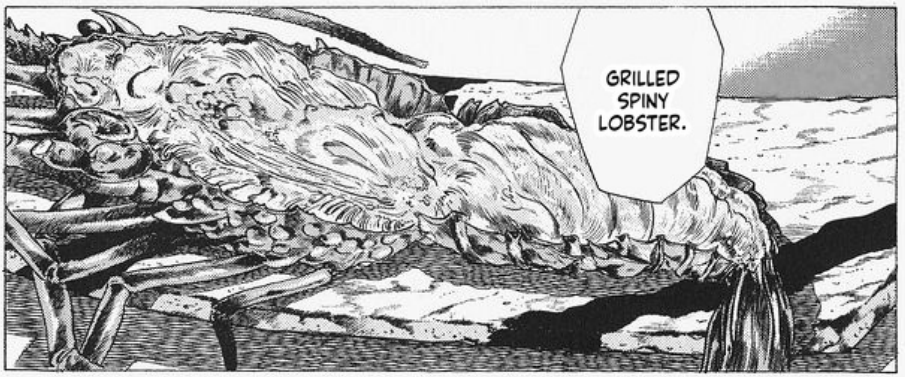
YEAH.
HOW BEAUTIFUL.


THIS IS THE TASTE OF AUTUMN!
WOW, CONGER EEL AND MATSUTAKE MUSHROOM IN A DOBINMUSHI POT!

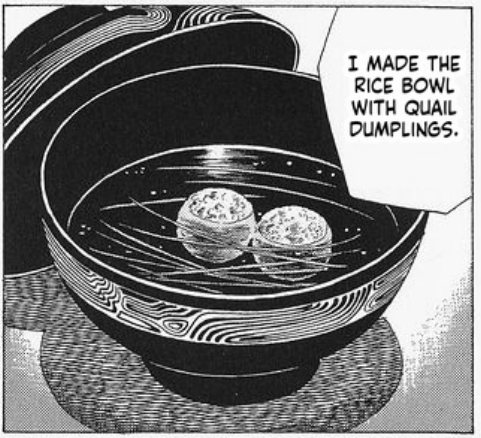

HERE ARE THE SASHIMI. TODAY WE HAVE SEA BREAM AND FLOUNDER.

8


EVERYTHING TASTES SO REFINED.
SIMMERED VEGETABLES —EGGPLANT, OKRA, AND FRESH YUBA...


GRILLED SPINY LOBSTER.

AND NOW, THE RICE COURSE...


I MADE THE RICE BOWL WITH QUAIL DUMPLINGS.

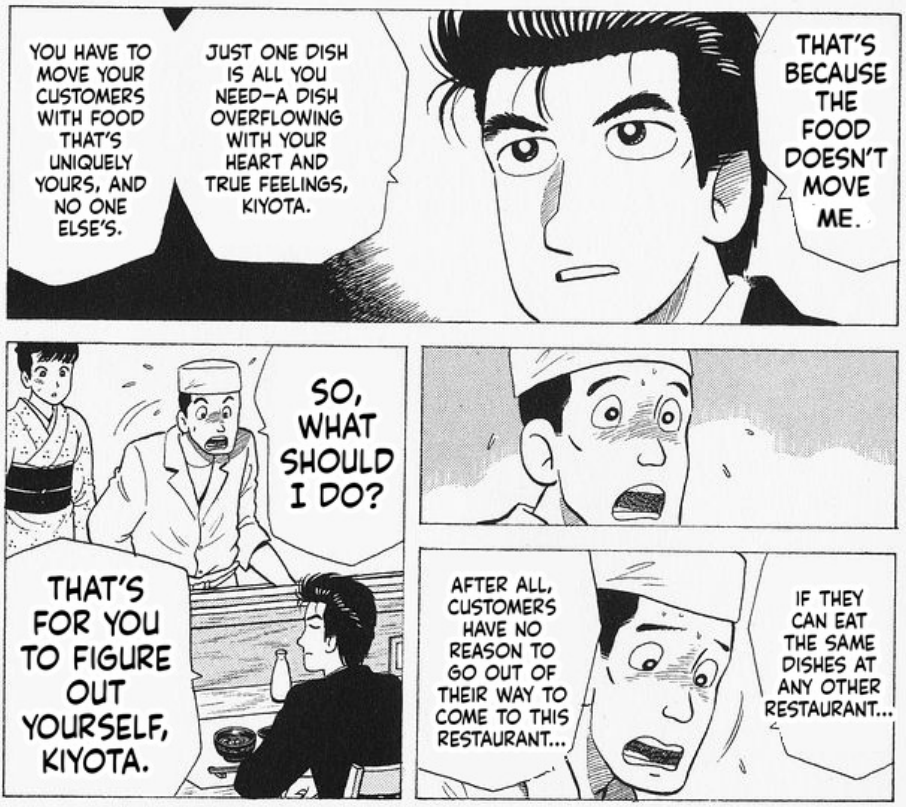
YES, IT WAS WONDERFUL.
IT WAS QUITE DELICIOUS.

HOW DID YOU FIND IT...?

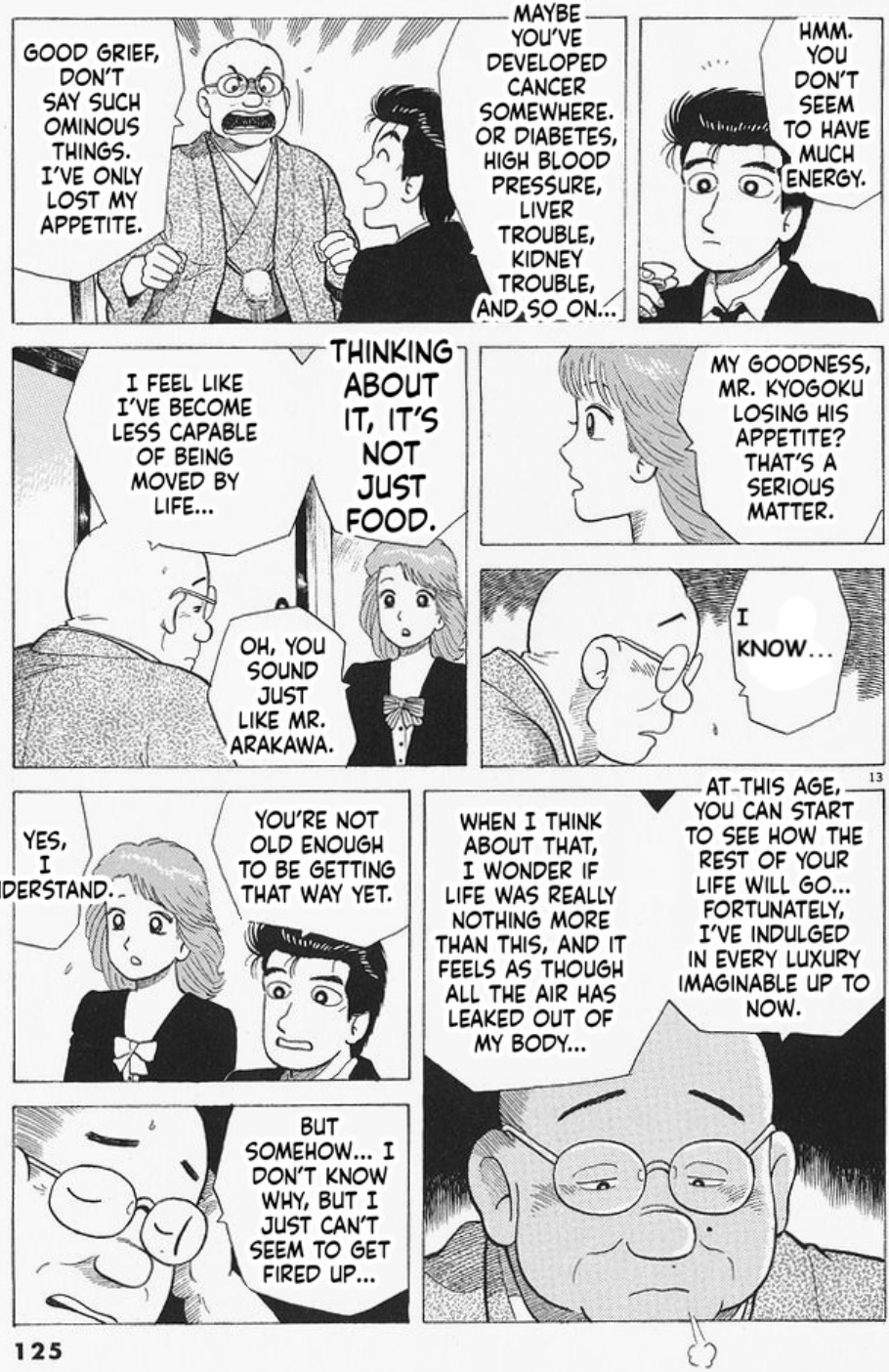
9

YOU CERTAINLY ENJOYED IT.
IT WAS DELICIOUS.

I'M SORRY, BUT THERE WAS NOTHING...
WHEN YOU PUT IT THAT WAY...
BUT THAT'S BECAUSE I'VE LOST THE SPIRITUAL POWER THAT HAS MOVED ME LATELY.
ARAKAWA, WERE THERE ANY DISHES HERE THAT YOU WANTED TO PHOTOGRAPH?
HUH?
IT WAS CERTAINLY DELICIOUS. THE FLAVOR WAS PROPERLY BALANCED.
IF THE BUILDING, FURNISHINGS, ATMOSPHERE, AND HOSPITALITY ARE GOOD, AND THE FLAVOR IS PROPERLY BALANCED, THAT'S ENOUGH.
KIYOTA, PEOPLE COME TO A TRADITIONAL RESTAURANT TO EAT UNDER THE RESTAURANT'S NAME.
NO, THAT'S NOT IT.
WHAT...?
10
THE MOMENT I LEAVE THE RESTAURANT, I'LL FORGET ALL ABOUT YOU.
TODAY'S DISHES, KIYOTA, WERE BEAUTIFULLY BALANCED AND PROCEEDED WITHOUT A HITCH. BUT STRANGELY, THE MORE I ATE, THE LESS I COULD MAKE OUT YOUR FACE.
HOWEVER, A PLACE LIKE THIS—WHERE THE CHEF AND CUSTOMER FACE EACH OTHER—IS DIFFERENT.


YOU HAVE TO MOVE YOUR CUSTOMERS WITH FOOD THAT'S UNIQUELY YOURS, AND NO ONE ELSE'S.
JUST ONE DISH IS ALL YOU NEED—A DISH OVERFLOWING WITH YOUR HEART AND TRUE FEELINGS, KIYOTA.
THAT'S BECAUSE THE FOOD DOESN'T MOVE ME.
SO, WHAT SHOULD I DO?
THAT'S FOR YOU TO FIGURE OUT YOURSELF, KIYOTA.
AFTER ALL, CUSTOMERS HAVE NO REASON TO GO OUT OF THEIR WAY TO COME TO THIS RESTAURANT...
IF THEY CAN EAT THE SAME DISHES AT ANY OTHER RESTAURANT...
11
THANK YOU FOR YOUR HELP.
I HAVE AN IDEA ABOUT THE DISHWARE, SO I'LL LOOK INTO IT.
.....

THIS IS AN OLD BIZEN PIECE FROM THE MOMOYAMA PERIOD! IT'S A VERY IMPORTANT PIECE!
HOW IN THE WORLD DID SUCH A MASTERPIECE TURN UP HERE?
I KNEW IT.
土波
土波
HEY, WAIT A MINUTE! IT'S MINE NOW—I'M BUYING IT!
わ!?
LET'S FIND ANOTHER BUYER.
MR. YAMAOKA, YOU REALLY KNOW YOUR CERAMICS.
OF COURSE. HE'S THE SON OF YUZAN KAIBARA, AFTER ALL. YOU CAN'T ESCAPE YOUR BLOOD.
12
PLEASE FORGIVE ME...
NO, THAT'S NOT IT. I'M JUST FEELING A LITTLE OFF TODAY...
UM, DID YOU NOT CARE FOR THE SASHIMI?


GOOD GRIEF, DON'T SAY SUCH OMINOUS THINGS. I'VE ONLY LOST MY APPETITE.
MAYBE YOU'VE DEVELOPED CANCER SOMEWHERE. OR DIABETES, HIGH BLOOD PRESSURE, LIVER TROUBLE, KIDNEY TROUBLE, AND SO ON...
HMM. YOU DON'T SEEM TO HAVE MUCH ENERGY.
I FEEL LIKE I'VE BECOME LESS CAPABLE OF BEING MOVED BY LIFE...
THINKING ABOUT IT, IT'S NOT JUST FOOD.
OH, YOU SOUND JUST LIKE MR. ARAKAWA.
MY GOODNESS, MR. KYOGOKU LOSING HIS APPETITE? THAT'S A SERIOUS MATTER.
I KNOW...
YES, I UNDERSTAND.
YOU'RE NOT OLD ENOUGH TO BE GETTING THAT WAY YET.
BUT SOMEHOW... I DON'T KNOW WHY, BUT I JUST CAN'T SEEM TO GET FIRED UP...
WHEN I THINK ABOUT THAT, I WONDER IF LIFE WAS REALLY NOTHING MORE THAN THIS, AND IT FEELS AS THOUGH ALL THE AIR HAS LEAKED OUT OF MY BODY...
AT THIS AGE, YOU CAN START TO SEE HOW THE REST OF YOUR LIFE WILL GO... FORTUNATELY, I'VE INDULGED IN EVERY LUXURY IMAGINABLE UP TO NOW.
13

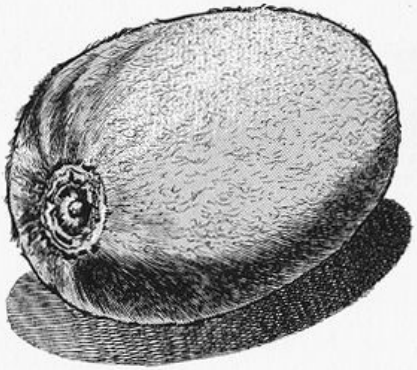
DON'T WORRY.
MR. KYOGOKU, YOUR HEART STILL RESPONDS TO WORKS OF ART, DOESN'T IT?
IT'S SOMETHING ELSE...
EVEN SO, THIS IS TRULY A MASTERPIECE...
...IT'S CERTAINLY BEEN A LONG TIME SINCE MY HEART WAS STIRRED THIS DEEPLY...
DO IT FOR ME —THAT'S THE CONDITION UNDER WHICH I'LL BUY THIS OLD BIZEN PIECE!
WHAT? ME?
NO...
THEN MAYBE I'LL REGAIN MY CAPACITY TO BE MOVED AND GET MY STRENGTH BACK!
YAMAOKA, USE THIS OLD BIZEN PIECE TO MAKE ME A DISH THAT STIRS MY SOUL!

14

WHAT FRUIT DO YOU HAVE?
AH... I THINK I'LL DO THAT.

YES, WE HAVE MELON, MUSCAT GRAPES, PERSIMMONS, AND KIWIS.

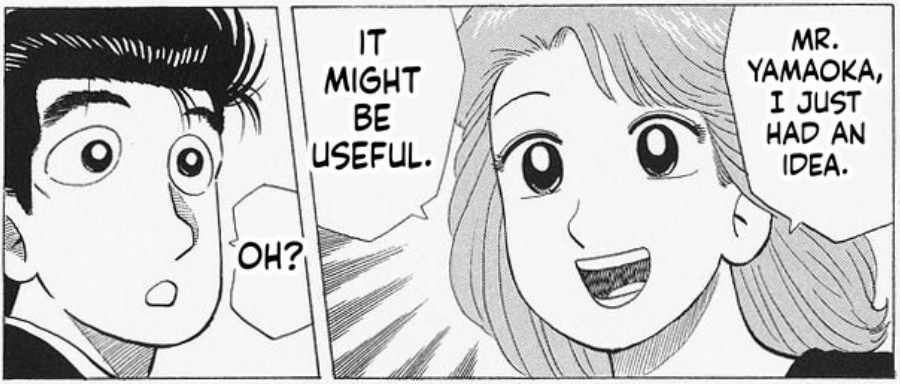
MY HUSBAND SUGGESTS THAT YOU MIGHT LIKE SOME FRUIT.
IF YOU'RE HAVING TROUBLE CONTINUING YOUR MEAL, PERHAPS WE SHOULD FINISH UP FOR YOU, MR. KYOGOKU.



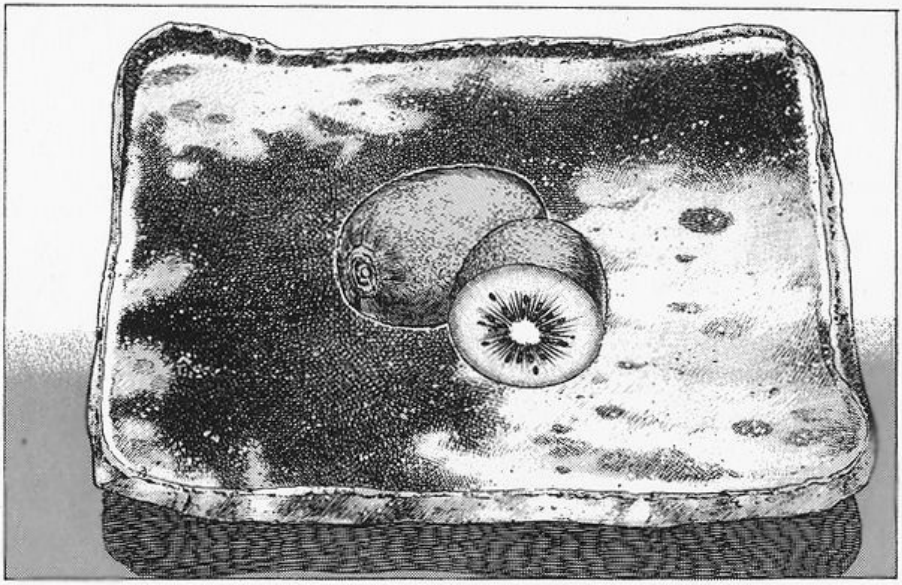
HMM...

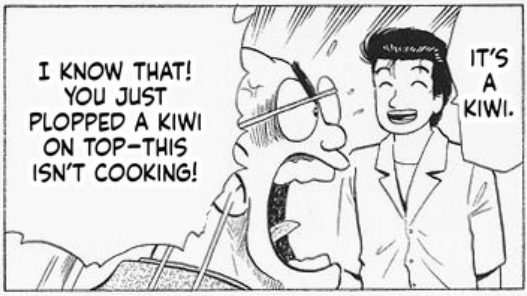
KIWIS...

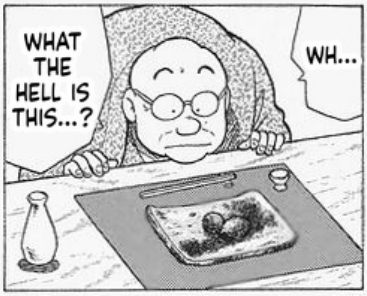
15


OH?
IT MIGHT BE USEFUL.
MR. YAMAOKA, I JUST HAD AN IDEA.

SORRY FOR BARGING IN TODAY, EVEN THOUGH WE'RE NOT INVOLVED.
TATSUMASA
YOU'RE MORE THAN WELCOME.
NOT AT ALL —THE MORE PEOPLE THERE ARE TO ENJOY GOOD FOOD, THE BETTER IT TASTES.
UPON HEARING THAT MR. YAMAOKA WOULD PREPARE A DISH AND SERVE IT ON THAT OLD KO-BIZEN PLATE, I SIMPLY COULDN'T RESIST JOINING YOU.
16
ALL RIGHT.
YES.
WELL THEN, SHALL WE BEGIN?



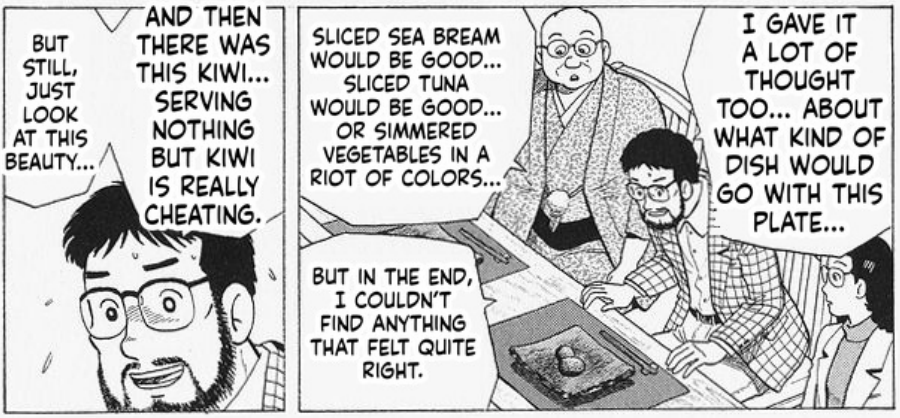

I KNOW THAT! YOU JUST PLOPPED A KIWI ON TOP—THIS ISN'T COOKING!
IT'S A KIWI.

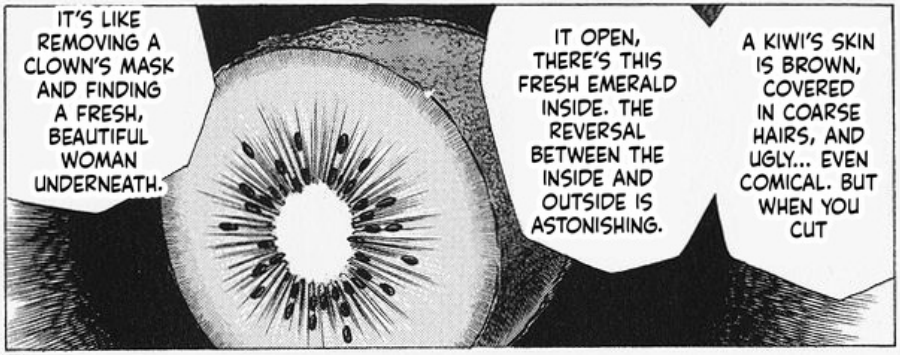

WHAT THE HELL IS THIS...?
WH...

17

ARE YOU OKAY? WHAT HAPPENED?

あ…あ…

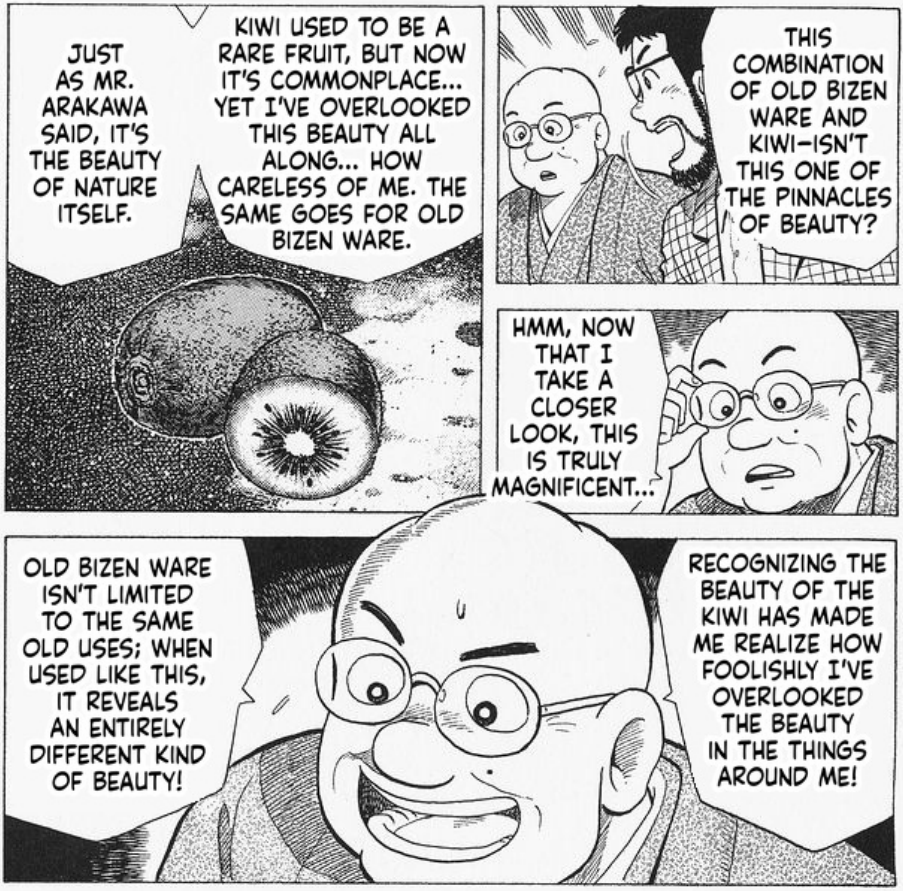

BUT STILL, JUST LOOK AT THIS BEAUTY...
AND THEN THERE WAS THIS KIWI... SERVING NOTHING BUT KIWI IS REALLY CHEATING.
SLICED SEA BREAM WOULD BE GOOD... SLICED TUNA WOULD BE GOOD... OR SIMMERED VEGETABLES IN A RIOT OF COLORS...
I GAVE IT A LOT OF THOUGHT TOO... ABOUT WHAT KIND OF DISH WOULD GO WITH THIS PLATE...
BUT IN THE END, I COULDN'T FIND ANYTHING THAT FELT QUITE RIGHT.

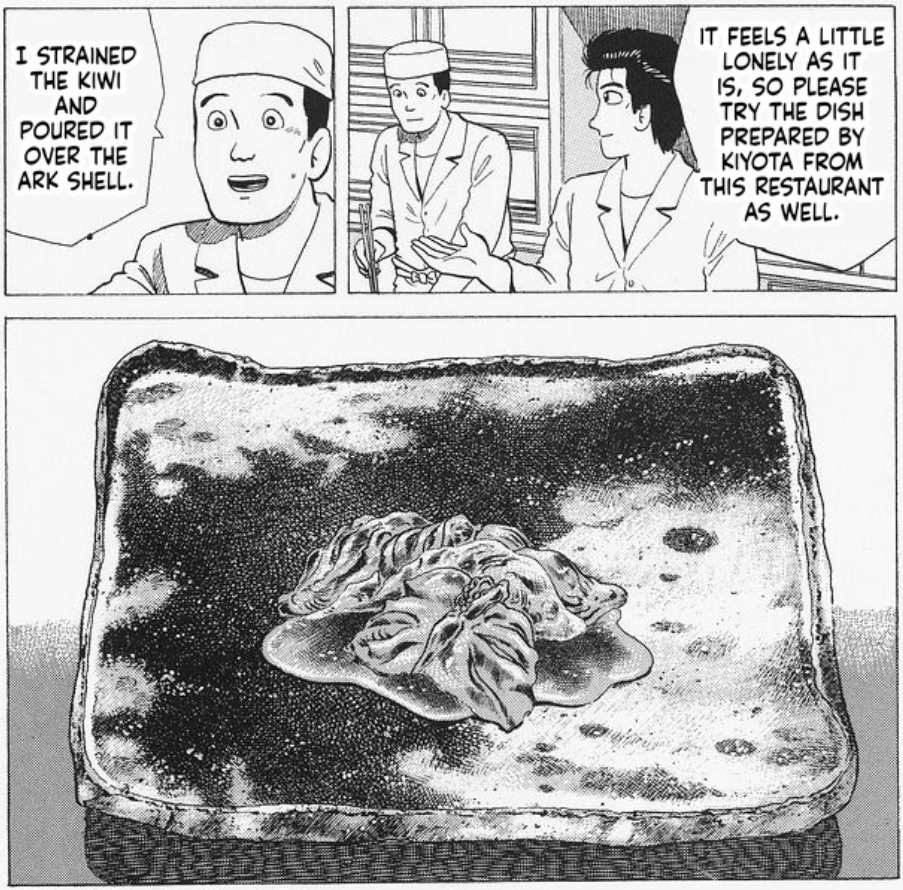

IT'S LIKE REMOVING A CLOWN'S MASK AND FINDING A FRESH, BEAUTIFUL WOMAN UNDERNEATH.
IT OPEN, THERE'S THIS FRESH EMERALD INSIDE. THE REVERSAL BETWEEN THE INSIDE AND OUTSIDE IS ASTONISHING.
A KIWI'S SKIN IS BROWN, COVERED IN COARSE HAIRS, AND UGLY... EVEN COMICAL. BUT WHEN YOU CUT

18

AND THEN YOU PLACE AN ENTIRE KIWI ON TOP, IN ALL ITS BLUNTLY STRAIGHTFORWARD FORM. THAT ALONE WOULD MAKE YOU DO A DOUBLE TAKE.
AND BESIDE IT, YOU MAKE A CLEAN CUT TO REVEAL THE KIWI'S JADE-LIKE INTERIOR.

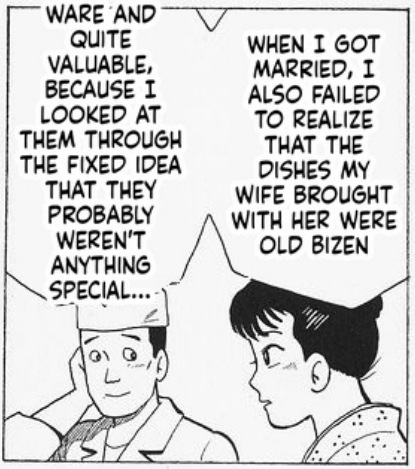
THE RESULT IS THIS OBJECT WITH AN INDESCRIBABLE CHARACTER. UTTERLY PLAIN AND STRAIGHTFORWARD; ONE STEP IN THE WRONG DIRECTION AND IT BECOMES UGLY. THIS IS THE BEAUTY AND VITALITY OF THE EARTH, SHAPED INTO A PLATE...
NOW, THIS IS OLD BIZEN WARE. BIZEN IS FIRED WITHOUT ANY GLAZE OR COATING. YOU LEAVE IT TO THE FLAVOR OF THE CLAY—AND TO THE FLAMES.

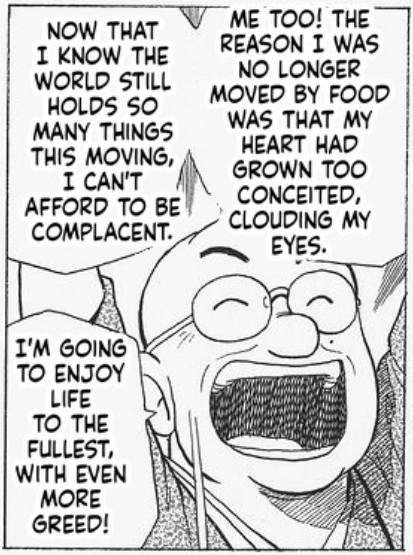

KIWI USED TO BE A RARE FRUIT, BUT NOW IT'S COMMONPLACE... YET I'VE OVERLOOKED THIS BEAUTY ALL ALONG... HOW CARELESS OF ME. THE SAME GOES FOR OLD BIZEN WARE.
JUST AS MR. ARAKAWA SAID, IT'S THE BEAUTY OF NATURE ITSELF.
THIS COMBINATION OF OLD BIZEN WARE AND KIWI—ISN'T THIS ONE OF THE PINNACLES OF BEAUTY?
HMM, NOW THAT I TAKE A CLOSER LOOK, THIS IS TRULY MAGNIFICENT...
OLD BIZEN WARE ISN'T LIMITED TO THE SAME OLD USES; WHEN USED LIKE THIS, IT REVEALS AN ENTIRELY DIFFERENT KIND OF BEAUTY!
RECOGNIZING THE BEAUTY OF THE KIWI HAS MADE ME REALIZE HOW FOOLISHLY I'VE OVERLOOKED THE BEAUTY IN THE THINGS AROUND ME!
19
THIS WAS KURITA-SAN'S IDEA.
I'M TRULY DELIGHTED THAT YUKO-CHAN GOT THE BETTER OF ME!
YOU HAVE MASTERFULLY COOKED AN ORDINARY INGREDIENT CALLED KIWI BY SERVING IT ON AN OLD BIZEN PLATE!
I WAS WRONG TO SAY THAT SIMPLY CUTTING A KIWI IN HALF WASN'T COOKING. I TAKE IT BACK.


I STRAINED THE KIWI AND POURED IT OVER THE ARK SHELL.
IT FEELS A LITTLE LONELY AS IT IS, SO PLEASE TRY THE DISH PREPARED BY KIYOTA FROM THIS RESTAURANT AS WELL.
20
YES... I'VE MARINATED IT IN SAKE AND SOY SAUCE FOR NEARLY AN HOUR, SO THE FLAVOR HAS SOAKED IN.
I MIXED SUDACHI JUICE INTO THE KIWI.
MMM! THIS ARK SHELL HAS BEEN EXPERTLY PREPARED!
IT LOOKS MAGNIFICENT AGAINST THE COLORS OF THE OLD BIZEN CLAY AND FLAMES!
OH! THE RED OF THE ARK SHELL AND THE GREEN OF THE KIWI!

BUT AFTER SEASONING THE ARK SHELL BEFOREHAND, IT FIT TOGETHER PERFECTLY, AS IF BY MAGIC. MASTER, YOU'VE GOT QUITE A TALENT.
YES, SPLENDID! ACTUALLY, I'VE HAD ARK SHELL DRESSED WITH KIWI AND VINEGAR ELSEWHERE, BUT THE SWEETNESS OF THE KIWI NEVER SEEMED TO BLEND WITH THE ARK SHELL'S FLAVOR.

BUT THANKS TO YOU, I FOUND THE CHANCE TO SHED MY OLD SKIN.
MY COOKING WAS THE SAME. I COULD ONLY THINK WITHIN THE CONFINES OF THE FIXED IDEAS DRILLED INTO ME AT THE TRADITIONAL RESTAURANT, SO ALL I MADE WERE DISHES WITHOUT ANY POWER TO MOVE PEOPLE.

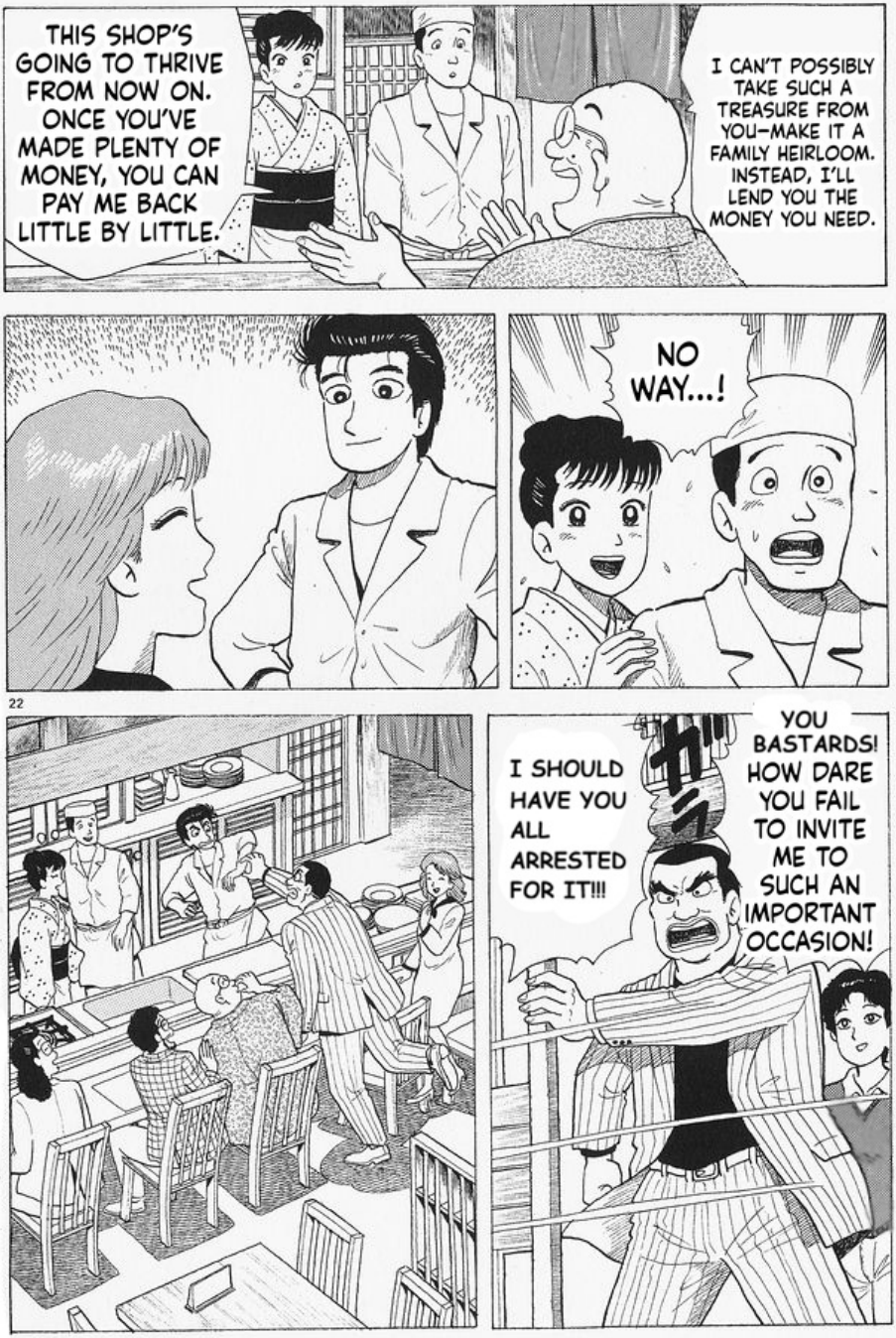

WARE AND QUITE VALUABLE, BECAUSE I LOOKED AT THEM THROUGH THE FIXED IDEA THAT THEY PROBABLY WEREN'T ANYTHING SPECIAL...
WHEN I GOT MARRIED, I ALSO FAILED TO REALIZE THAT THE DISHES MY WIFE BROUGHT WITH HER WERE OLD BIZEN


NOW THAT I KNOW THE WORLD STILL HOLDS SO MANY THINGS THIS MOVING, I CAN'T AFFORD TO BE COMPLACENT.
ME TOO! THE REASON I WAS NO LONGER MOVED BY FOOD WAS THAT MY HEART HAD GROWN TOO CONCEITED, CLOUDING MY EYES.
I'M GOING TO ENJOY LIFE TO THE FULLEST, WITH EVEN MORE GREED!

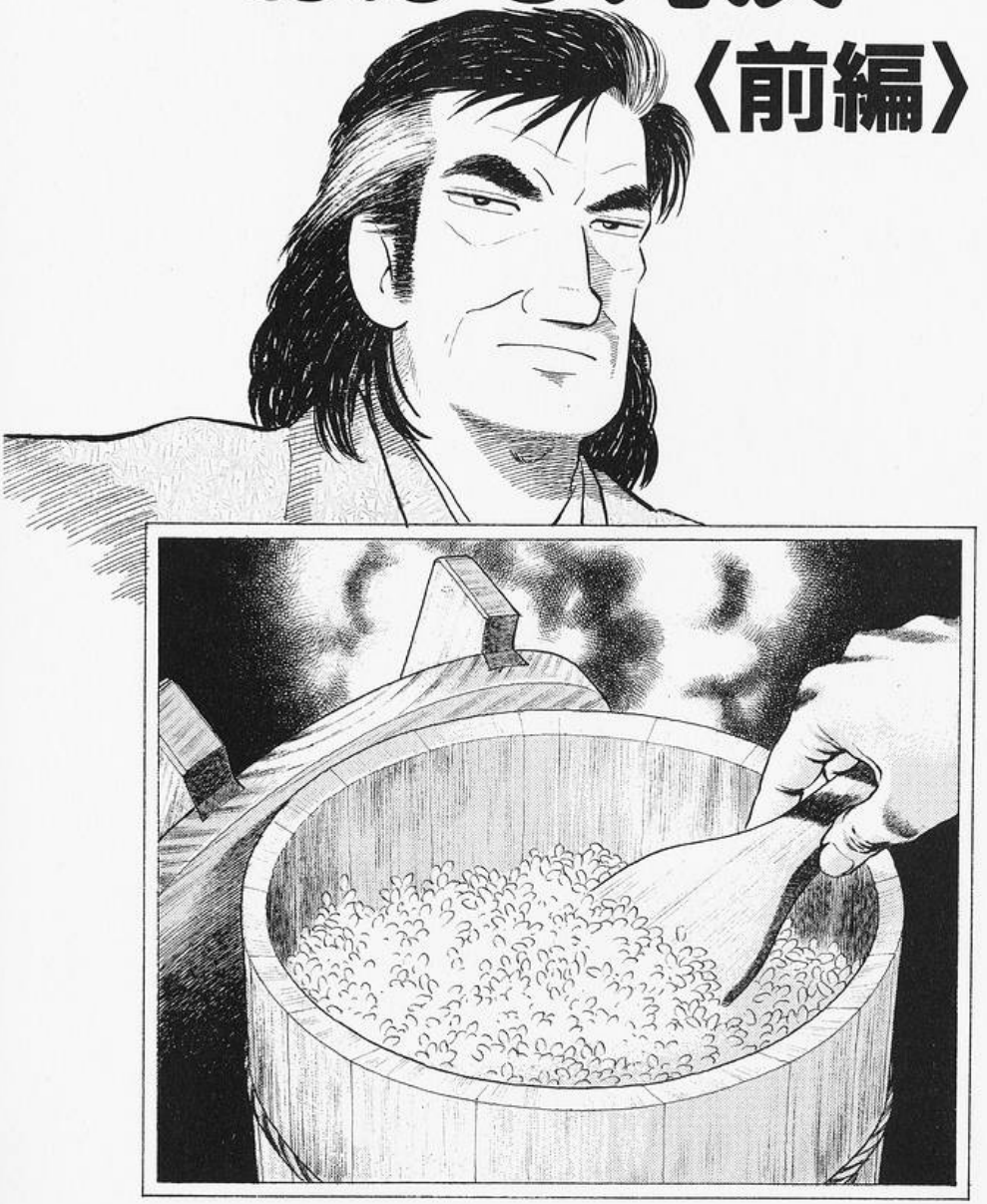
AT LAST, I'LL BE ABLE TO TAKE AN INSPIRING PHOTOGRAPH!
ME TOO! LET ME TAKE A PICTURE OF THIS KIWI AND OLD BIZEN WARE!

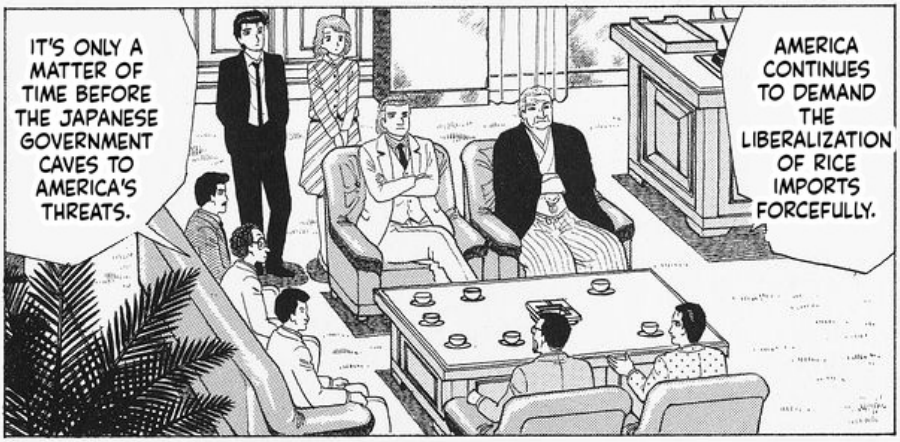
21

DARLING!


THIS SHOP'S GOING TO THRIVE FROM NOW ON. ONCE YOU'VE MADE PLENTY OF MONEY, YOU CAN PAY ME BACK LITTLE BY LITTLE.
I CAN'T POSSIBLY TAKE SUCH A TREASURE FROM YOU—MAKE IT A FAMILY HEIRLOOM. INSTEAD, I'LL LEND YOU THE MONEY YOU NEED.
NO WAY...!
22
I SHOULD HAVE YOU ALL ARRESTED FOR IT!!!
YOU BASTARDS! HOW DARE YOU FAIL TO INVITE ME TO SUCH AN IMPORTANT OCCASION!

第5話
おかず対決
〈前編〉





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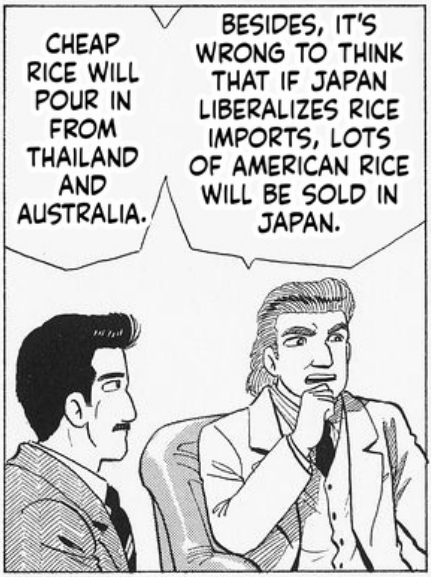

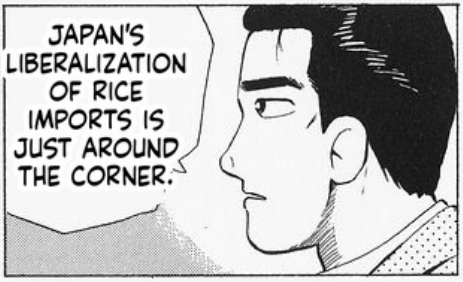

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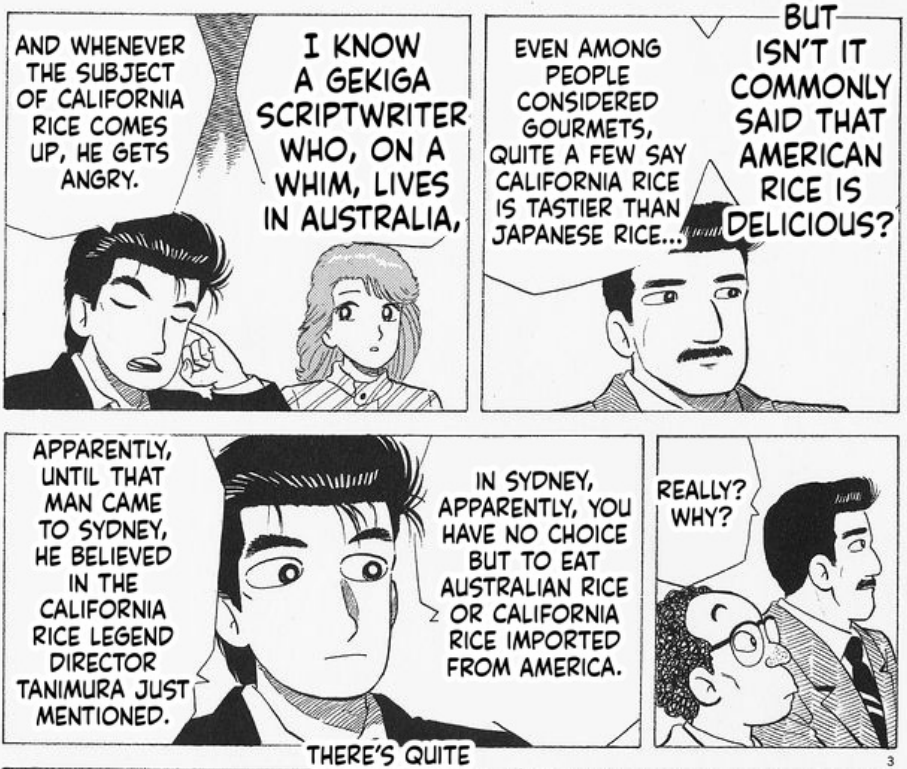
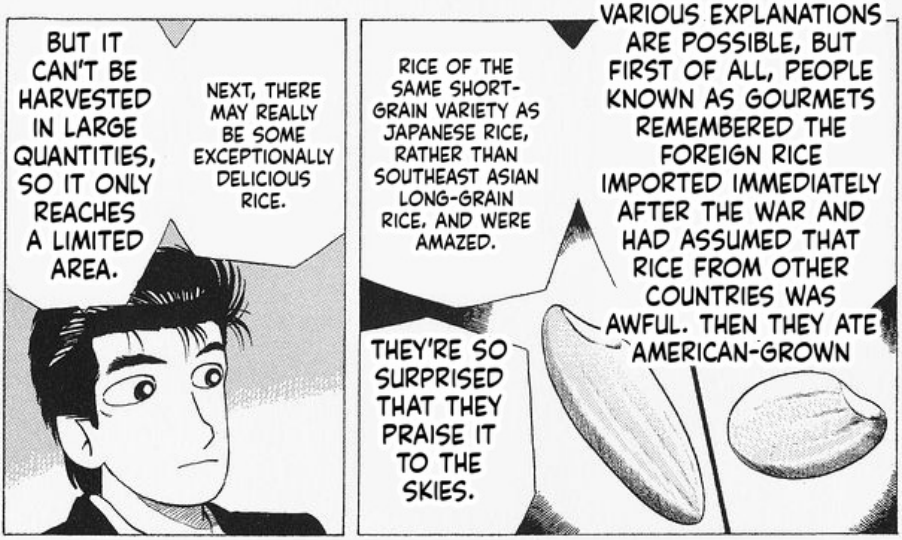
*TL NOTE: THIS WAS A REAL ISSUE IN THE 1980S AND EARLY 90S. BOTH SIDES HAD SOME LEGITIMATE ARGUMENTS TO MAKE THAT WOULD BE TOO DETAILED FOR ME TO GO INTO HERE IN THIS SMALL SPACE.

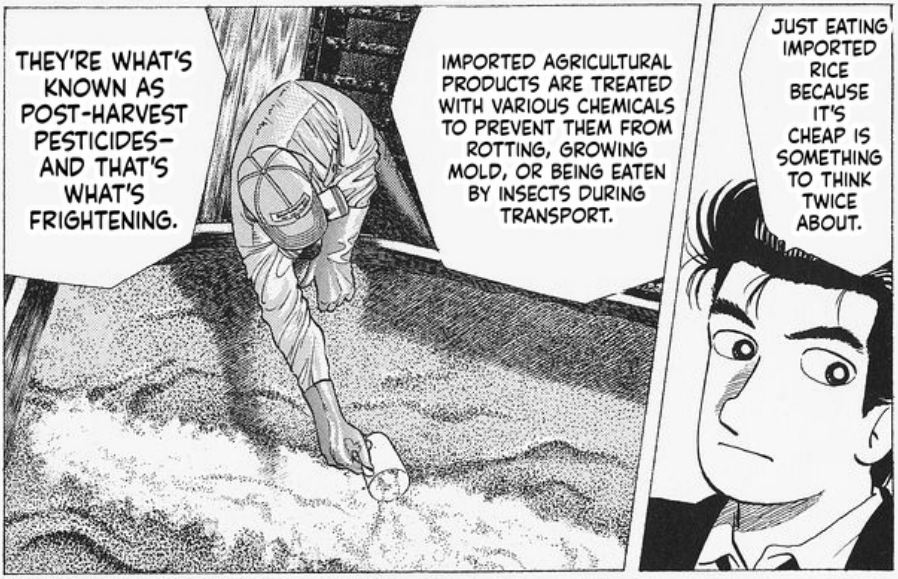

AND WHENEVER THE SUBJECT OF CALIFORNIA RICE COMES UP, HE GETS ANGRY.
I KNOW A GEKIGA SCRIPTWRITER WHO, ON A WHIM, LIVES IN AUSTRALIA,
EVEN AMONG PEOPLE CONSIDERED GOURMETS, QUITE A FEW SAY CALIFORNIA RICE IS TASTIER THAN JAPANESE RICE...
BUT ISN'T IT COMMONLY SAID THAT AMERICAN RICE IS DELICIOUS?
APPARENTLY, UNTIL THAT MAN CAME TO SYDNEY, HE BELIEVED IN THE CALIFORNIA RICE LEGEND DIRECTOR TANIMURA JUST MENTIONED.
IN SYDNEY, APPARENTLY, YOU HAVE NO CHOICE BUT TO EAT AUSTRALIAN RICE OR CALIFORNIA RICE IMPORTED FROM AMERICA.
REALLY? WHY?
3
THERE'S EVEN OLD RICE.
田中米店
THERE'S QUITE A DIFFERENCE BETWEEN GOVERNMENT-STANDARD RICE AND BRANDED VARIETIES LIKE KOSHIHIKARI AND SASANISHIKI SOLD THROUGH VOLUNTARY DISTRIBUTION.
BUT NOW HE SAYS THE QUESTION IS: COMPARED TO WHAT GRADE OF JAPANESE RICE ARE YOU JUDGING IT TO BE DELICIOUS?
HMM... JAPANESE RICE COMES IN ALL SORTS OF GRADES, AFTER ALL.

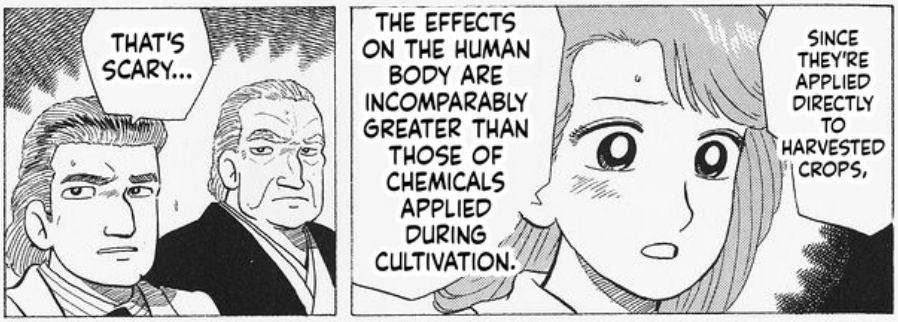
DEPTH, AND ONCE IT COOLS, IT FALLS APART —MAKING IT DIFFICULT EVEN TO FORM RICE BALLS.
THEY SAY IT'S BROWNISH IN COLOR, HAS NO AROMA, THE COOKED RICE LACKS LUSTER, IT DOESN'T HAVE THE SMOOTH, CHEWY TEXTURE UNIQUE TO JAPANESE RICE, THE FLAVOR LACKS
AND COMPARED WITH BRANDED VARIETIES LIKE KOSHIHIKARI AND SASANISHIKI, IT'S APPARENTLY NOT EVEN IN THE SAME LEAGUE.
THEY SAY THERE ARE TWO KINDS OF CALIFORNIA RICE AVAILABLE IN SYDNEY, BUT EVEN THE MORE EXPENSIVE ONE DOESN'T COME CLOSE TO JAPAN'S GOVERNMENT-STANDARD RICE IN TASTE.
WHY WOULD THAT BE?
BUT SEVERAL PEOPLE CONSIDERED CONNOISSEURS HAVE SAID CALIFORNIA RICE TASTES BETTER THAN JAPANESE RICE, HAVEN'T THEY?
IT CARRIES WEIGHT, SINCE THAT ISN'T AN OPINION BASED ON EATING IT JUST ONCE OR TWICE.
SINCE WE EAT IT EVERY DAY, IT'S A SERIOUS MATTER.
HOW COULD HE COMPLAIN ABOUT IT THAT MUCH?
4
WHO KNOWS...
THEY SAY IT'S THE RICE ITSELF THAT'S RATED THE MOST DELICIOUS AMONG THE JAPANESE COMMUNITY IN LOS ANGELES.
MAYBE AUSTRALIA ISN'T GETTING ANY OF THE BETTER CALIFORNIA RICE?



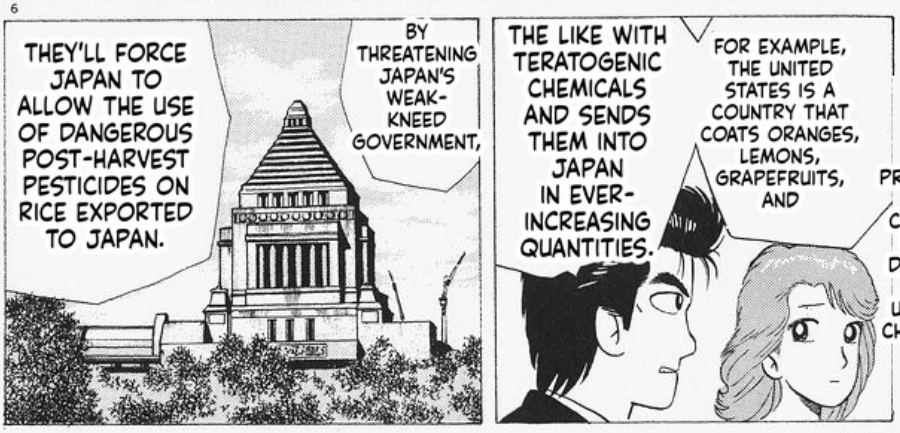
5

139 *TL NOTE: JUST ANOTHER QUICK NOTE ON RICE IN THE US. IT'S PRIMARILY DESCENDED FROM AFRICAN RICE, NOT ASIAN RICE, SO THERE ARE REAL DIFFERENCES AND IT'S PRIMARILY PRODUCED IN THE SOUTHEASTERN STATES. CALIFORNIA'S RICE IS PRODUCED IN THE NORTHERN PART OF THE STATE, NOT LOS ANGELES.

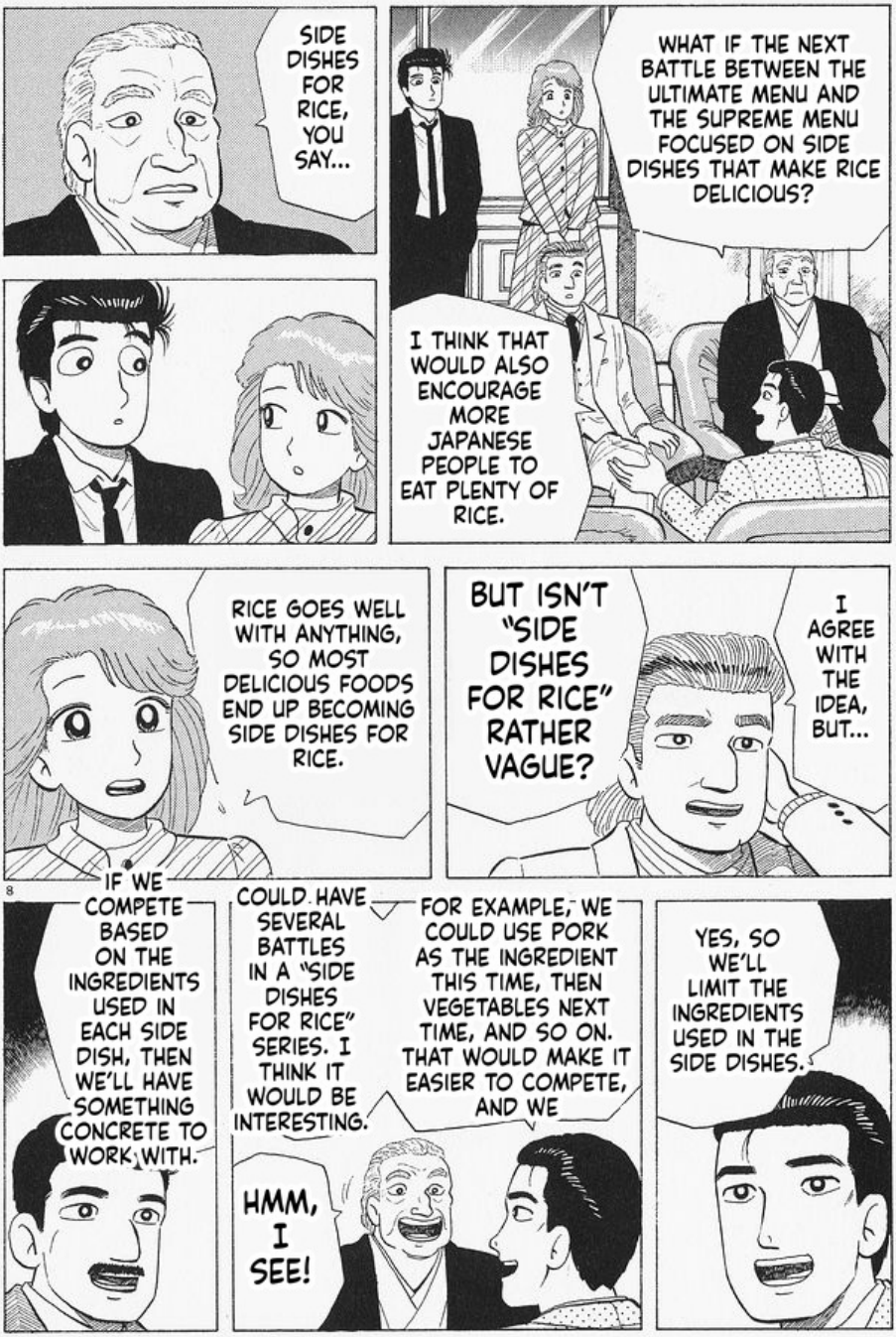

THEY'RE WHAT'S KNOWN AS POST-HARVEST PESTICIDES— AND THAT'S WHAT'S FRIGHTENING.
IMPORTED AGRICULTURAL PRODUCTS ARE TREATED WITH VARIOUS CHEMICALS TO PREVENT THEM FROM ROTTING, GROWING MOLD, OR BEING EATEN BY INSECTS DURING TRANSPORT.
JUST EATING IMPORTED RICE BECAUSE IT'S CHEAP IS SOMETHING TO THINK TWICE ABOUT.

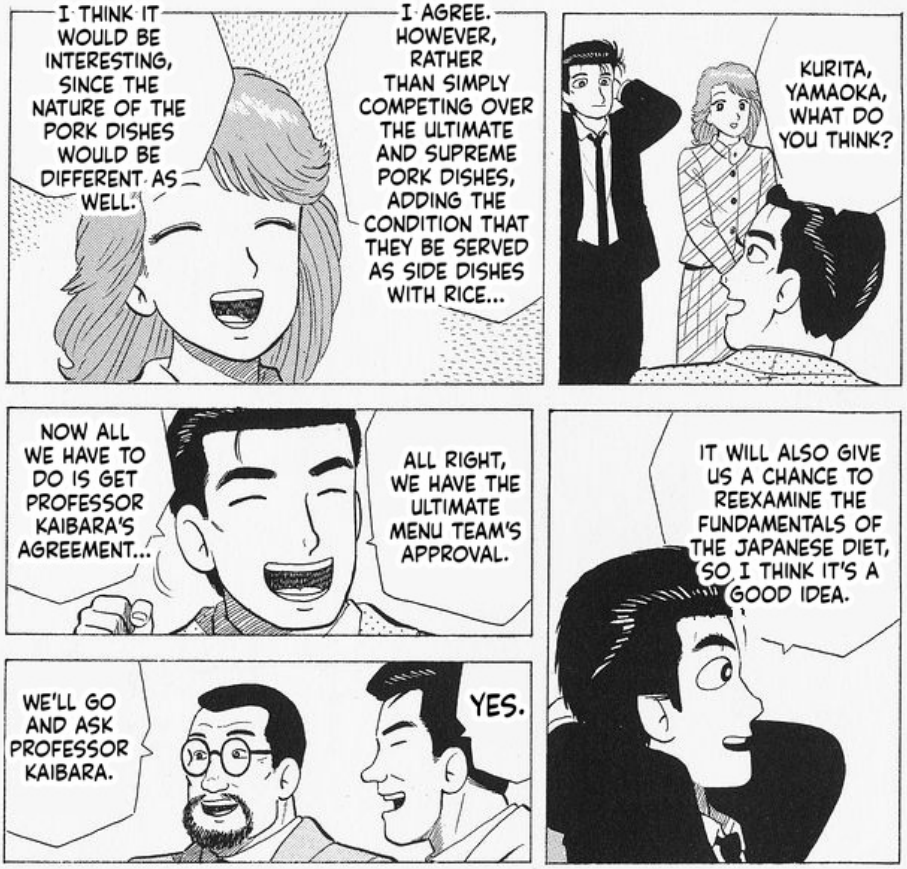

THAT'S SCARY...
THE EFFECTS ON THE HUMAN BODY ARE INCOMPARABLY GREATER THAN THOSE OF CHEMICALS APPLIED DURING CULTIVATION.
SINCE THEY'RE APPLIED DIRECTLY TO HARVESTED CROPS,

6

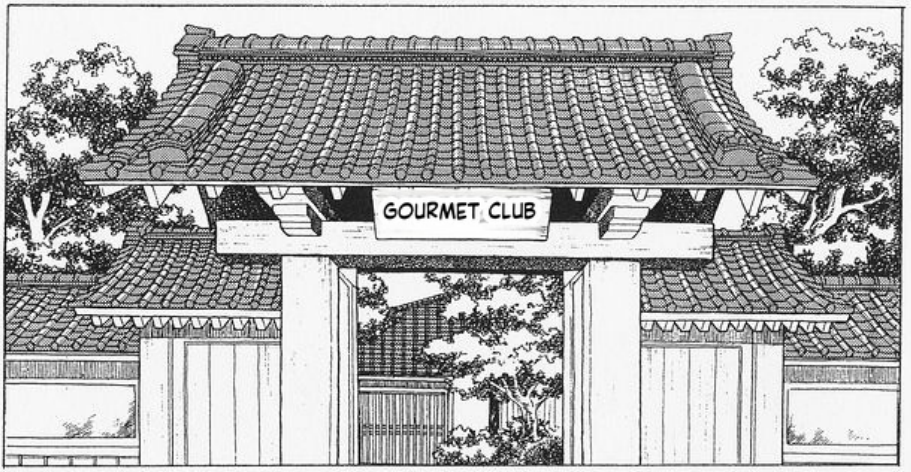

THEY'LL FORCE JAPAN TO ALLOW THE USE OF DANGEROUS POST-HARVEST PESTICIDES ON RICE EXPORTED TO JAPAN.
BY THREATENING JAPAN'S WEAK-KNEED GOVERNMENT,
THE LIKE WITH TERATOGENIC CHEMICALS AND SENDS THEM INTO JAPAN IN EVER-INCREASING QUANTITIES.
FOR EXAMPLE, THE UNITED STATES IS A COUNTRY THAT COATS ORANGES, LEMONS, GRAPEFRUITS, AND
*THE PROPERTY OF CAUSING BIRTH DEFECTS IN UNBORN CHILDREN.

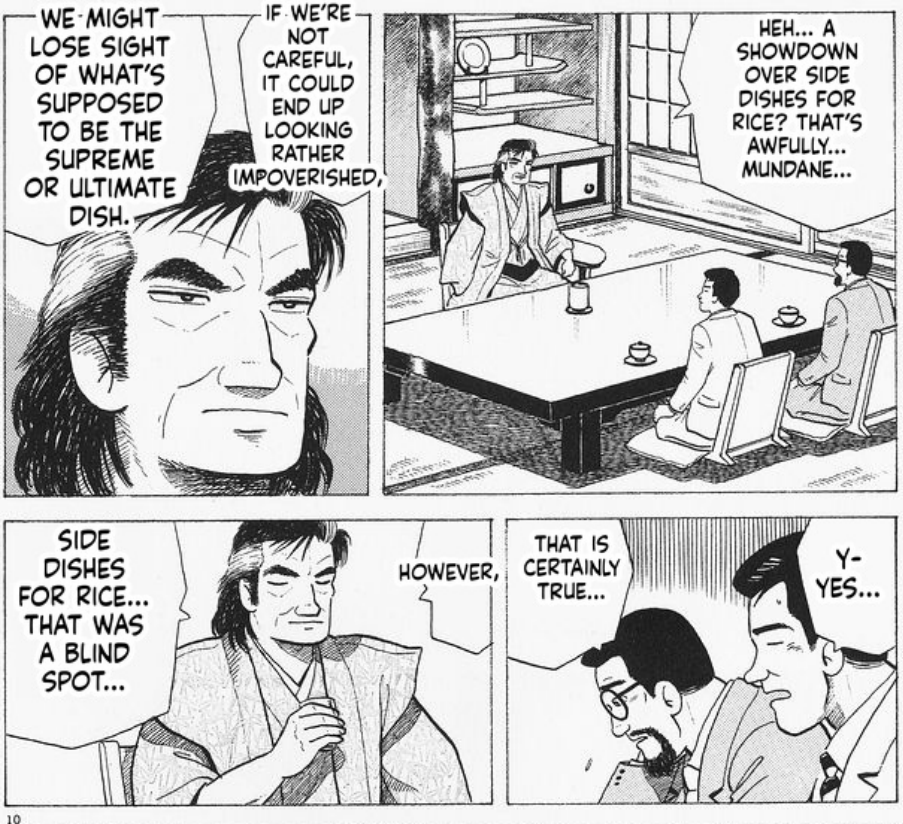
INCOMPETENT BUREAUCRATS AND FOOLISH POLITICIANS WHO LACK THE RESOLVE TO PROTECT THE HEALTH AND SAFETY OF THEIR OWN CITIZENS,
THE JAPANESE GOVERNMENT SHOULD BE FORCEFULLY DEMANDING FOOD SAFETY FROM AMERICA AND THE OTHER COUNTRIES EXPORTING FOOD TO JAPAN, BUT BECAUSE OF
JAPANESE PEOPLE ARE BEING MADE TO KEEP EATING DANGEROUS FOOD.
THIS IS A MAJOR ISSUE THAT WILL AFFECT EVEN OUR CHILDREN AND GRANDCHILDREN.
WHAT ON EARTH IS GOING TO HAPPEN TO THE HEALTH OF THE JAPANESE PEOPLE?
THE SAFETY OF IMPORTED FOOD MUST BE RESOLVED SOMEHOW, ON A LEVEL SEPARATE FROM THE BALANCE OF TRADE.
IT'S NOTHING TO GET WORKED UP ABOUT.
EVEN IF JAPANESE RICE IS EXPENSIVE, IT STILL WOULDN'T COST 50 YEN PER BOWL, WOULD IT?
LATELY, MORE RICE IS BEING PRODUCED WITH SAFETY IN MIND, TOO.
EVEN IF IT COSTS A LITTLE MORE, I'D RATHER EAT SAFE, DELICIOUS RICE GROWN IN JAPAN.
7
ズイ
NOW, TO GET TO THE MAIN POINT...
WELL, ALL THE MORE REASON FOR JAPANESE PEOPLE TO EAT MORE RICE, SO THAT JAPANESE RICE FARMERS CAN MAKE A LIVING.
I'LL DO THE SAME.
I'M GOING TO EAT DELICIOUS JAPANESE RICE.


SIDE DISHES FOR RICE, YOU SAY...
WHAT IF THE NEXT BATTLE BETWEEN THE ULTIMATE MENU AND THE SUPREME MENU FOCUSED ON SIDE DISHES THAT MAKE RICE DELICIOUS?
I THINK THAT WOULD ALSO ENCOURAGE MORE JAPANESE PEOPLE TO EAT PLENTY OF RICE.
RICE GOES WELL WITH ANYTHING, SO MOST DELICIOUS FOODS END UP BECOMING SIDE DISHES FOR RICE.
BUT ISN'T "SIDE DISHES FOR RICE" RATHER VAGUE?
I AGREE WITH THE IDEA, BUT...
8
IF WE COMPETE BASED ON THE INGREDIENTS USED IN EACH SIDE DISH, THEN WE'LL HAVE SOMETHING CONCRETE TO WORK WITH.
COULD HAVE SEVERAL BATTLES IN A "SIDE DISHES FOR RICE" SERIES. I THINK IT WOULD BE INTERESTING.
FOR EXAMPLE, WE COULD USE PORK AS THE INGREDIENT THIS TIME, THEN VEGETABLES NEXT TIME, AND SO ON. THAT WOULD MAKE IT EASIER TO COMPETE, AND WE
HMM, I SEE!
YES, SO WE'LL LIMIT THE INGREDIENTS USED IN THE SIDE DISHES.

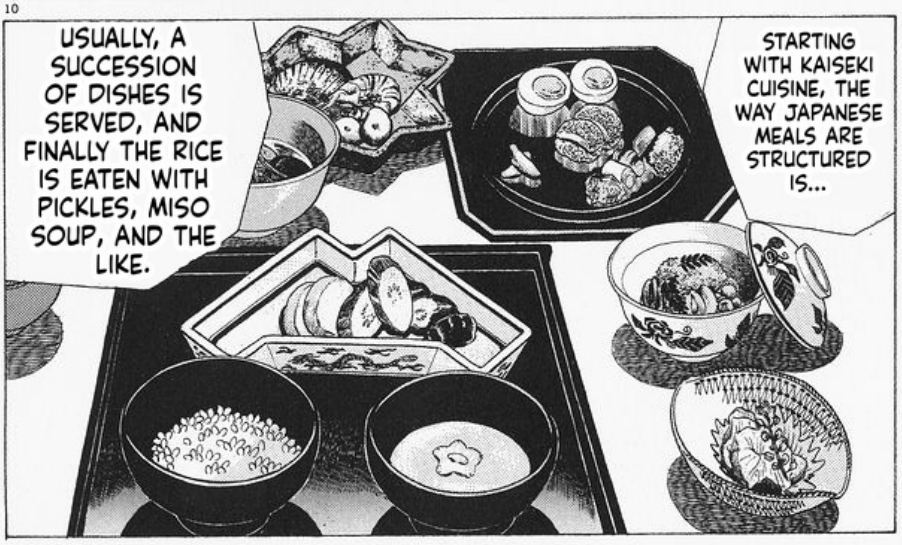

I THINK IT WOULD BE INTERESTING, SINCE THE NATURE OF THE PORK DISHES WOULD BE DIFFERENT AS WELL.
I AGREE. HOWEVER, RATHER THAN SIMPLY COMPETING OVER THE ULTIMATE AND SUPREME PORK DISHES, ADDING THE CONDITION THAT THEY BE SERVED AS SIDE DISHES WITH RICE...
KURITA, YAMAOKA, WHAT DO YOU THINK?
NOW ALL WE HAVE TO DO IS GET PROFESSOR KAIBARA'S AGREEMENT...
ALL RIGHT, WE HAVE THE ULTIMATE MENU TEAM'S APPROVAL.
IT WILL ALSO GIVE US A CHANCE TO REEXAMINE THE FUNDAMENTALS OF THE JAPANESE DIET, SO I THINK IT'S A GOOD IDEA.
WE'LL GO AND ASK PROFESSOR KAIBARA.
YES.

9

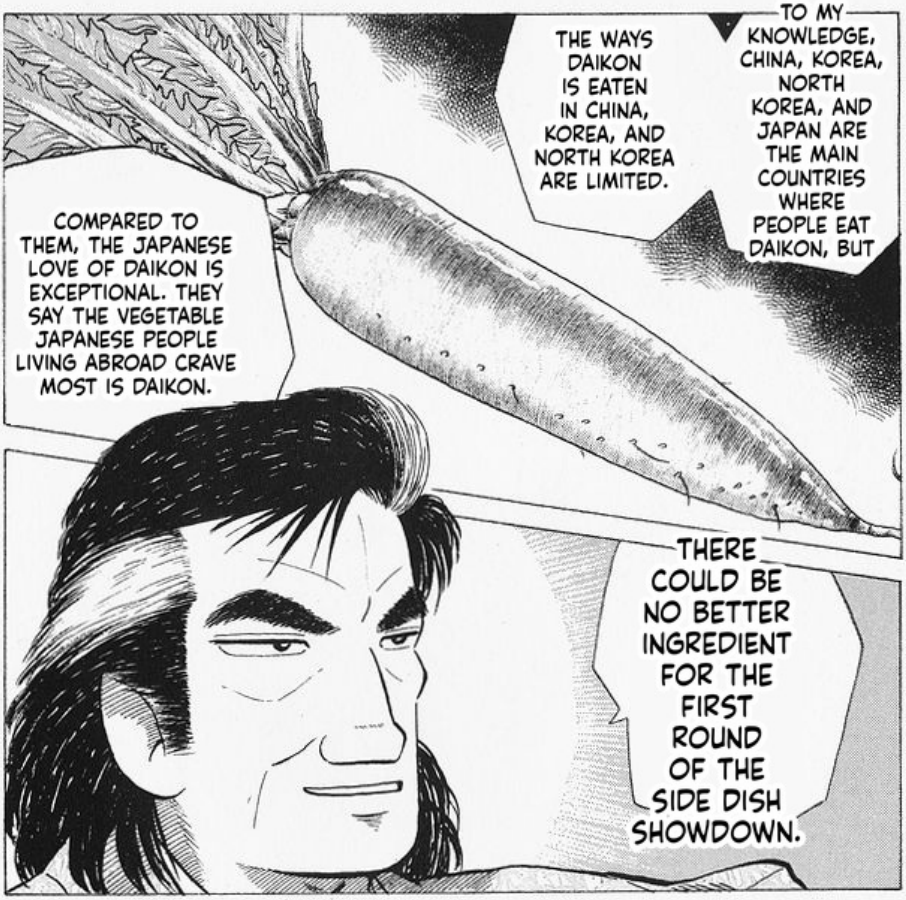

GOURMET CLUB


WE MIGHT LOSE SIGHT OF WHAT'S SUPPOSED TO BE THE SUPREME OR ULTIMATE DISH.
IF WE'RE NOT CAREFUL, IT COULD END UP LOOKING RATHER IMPOVERISHED,
HEH... A SHOWDOWN OVER SIDE DISHES FOR RICE? THAT'S AWFULLY... MUNDANE...
SIDE DISHES FOR RICE... THAT WAS A BLIND SPOT...
HOWEVER,
THAT IS CERTAINLY TRUE...
Y-YES...

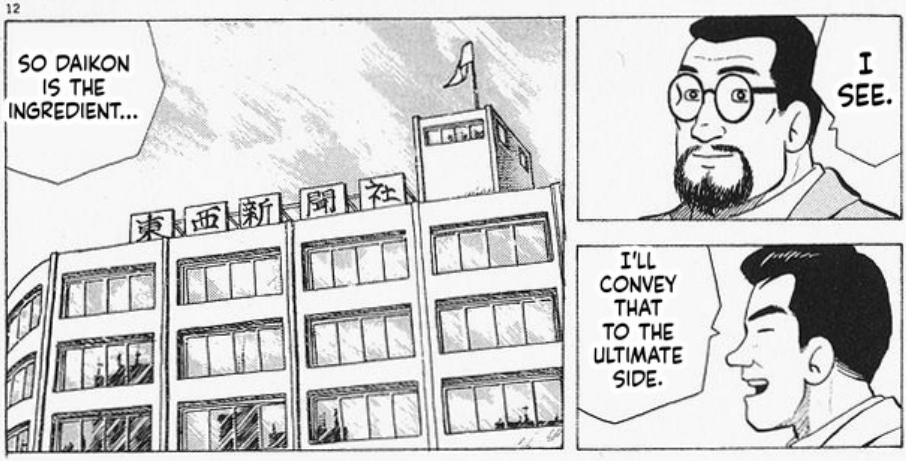
10

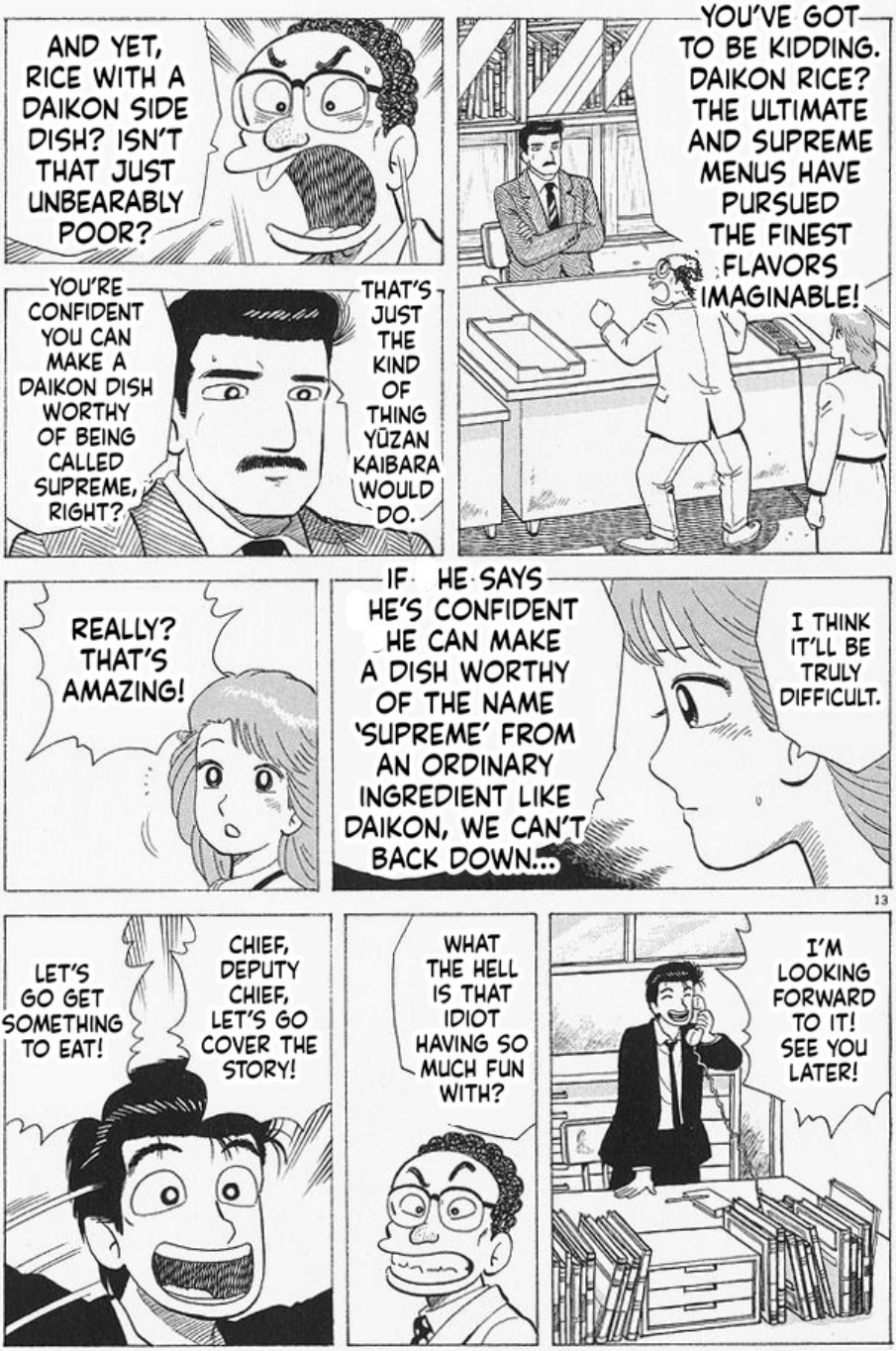

USUALLY, A SUCCESSION OF DISHES IS SERVED, AND FINALLY THE RICE IS EATEN WITH PICKLES, MISO SOUP, AND THE LIKE.
STARTING WITH KAISEKI CUISINE, THE WAY JAPANESE MEALS ARE STRUCTURED IS...

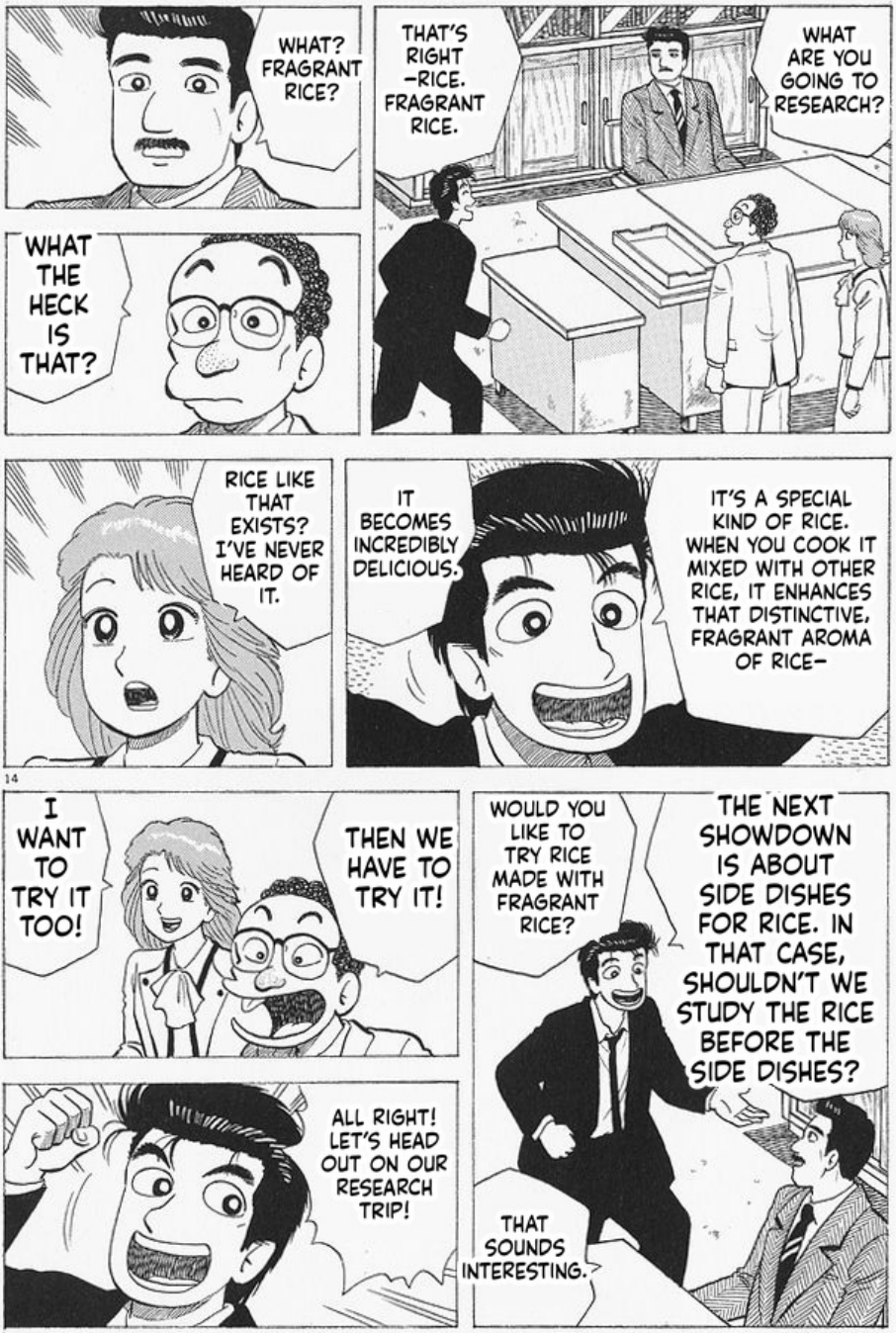
JAPANESE CUISINE—WHICH, IN ITS RELENTLESS PURSUIT OF REFINEMENT, EASILY FINDS ITSELF AT A DEAD END—WITH AN OPPORTUNITY TO REGAIN ITS ROBUST VITALITY.
WHATEVER THE DISH, SHAPING IT AS AN ACCOMPANIMENT AND PAIRING IT WITH RICE MAY PROVIDE
THAT WAS A MISTAKE.
HAD YOU NOT LOOKED DOWN ON THE VERY IDEA OF THINKING IN TERMS OF A SIDE DISH FOR RICE AS SOMETHING FIT FOR A CHEAP DINER...?
SO, WHAT SHALL WE USE AS THE INGREDIENT FOR THIS MEAL'S SIDE DISH?
VERY WELL. LET US ATTEMPT THE ULTIMATE ACCOMPANIMENT FOR RICE.
THANK YOU VERY MUCH!
11
R-RADISH!
RADISH.
HMM. THEN LET US CHOOSE AN INGREDIENT SUITED TO THE EXTREMELY JAPANESE CONCEPT OF A SIDE DISH FOR RICE.
PARDON?

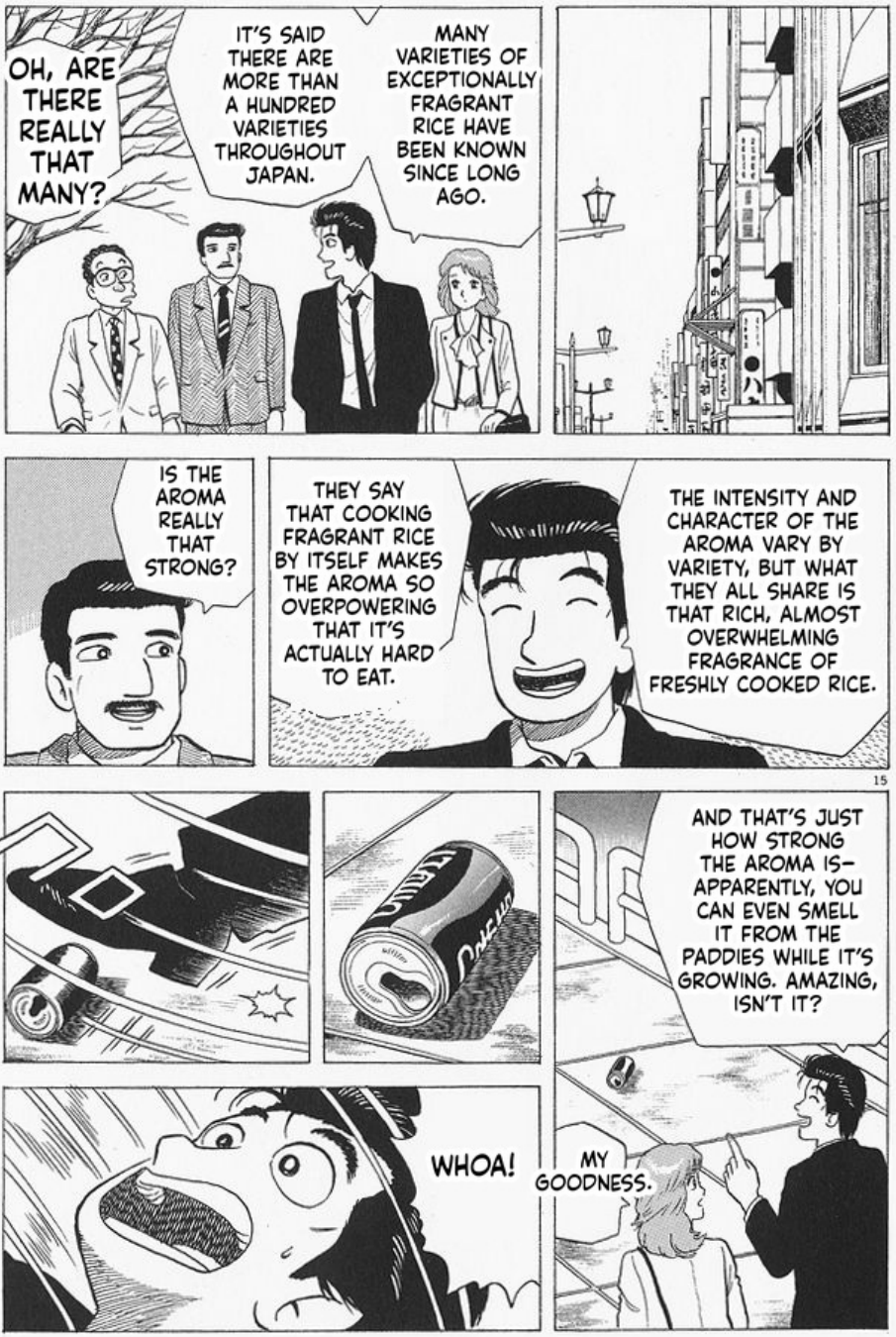

TO MY KNOWLEDGE, CHINA, KOREA, NORTH KOREA, AND JAPAN ARE THE MAIN COUNTRIES WHERE PEOPLE EAT DAIKON, BUT
THE WAYS DAIKON IS EATEN IN CHINA, KOREA, AND NORTH KOREA ARE LIMITED.
COMPARED TO THEM, THE JAPANESE LOVE OF DAIKON IS EXCEPTIONAL. THEY SAY THE VEGETABLE JAPANESE PEOPLE LIVING ABROAD CRAVE MOST IS DAIKON.
THERE COULD BE NO BETTER INGREDIENT FOR THE FIRST ROUND OF THE SIDE DISH SHOWDOWN.

12

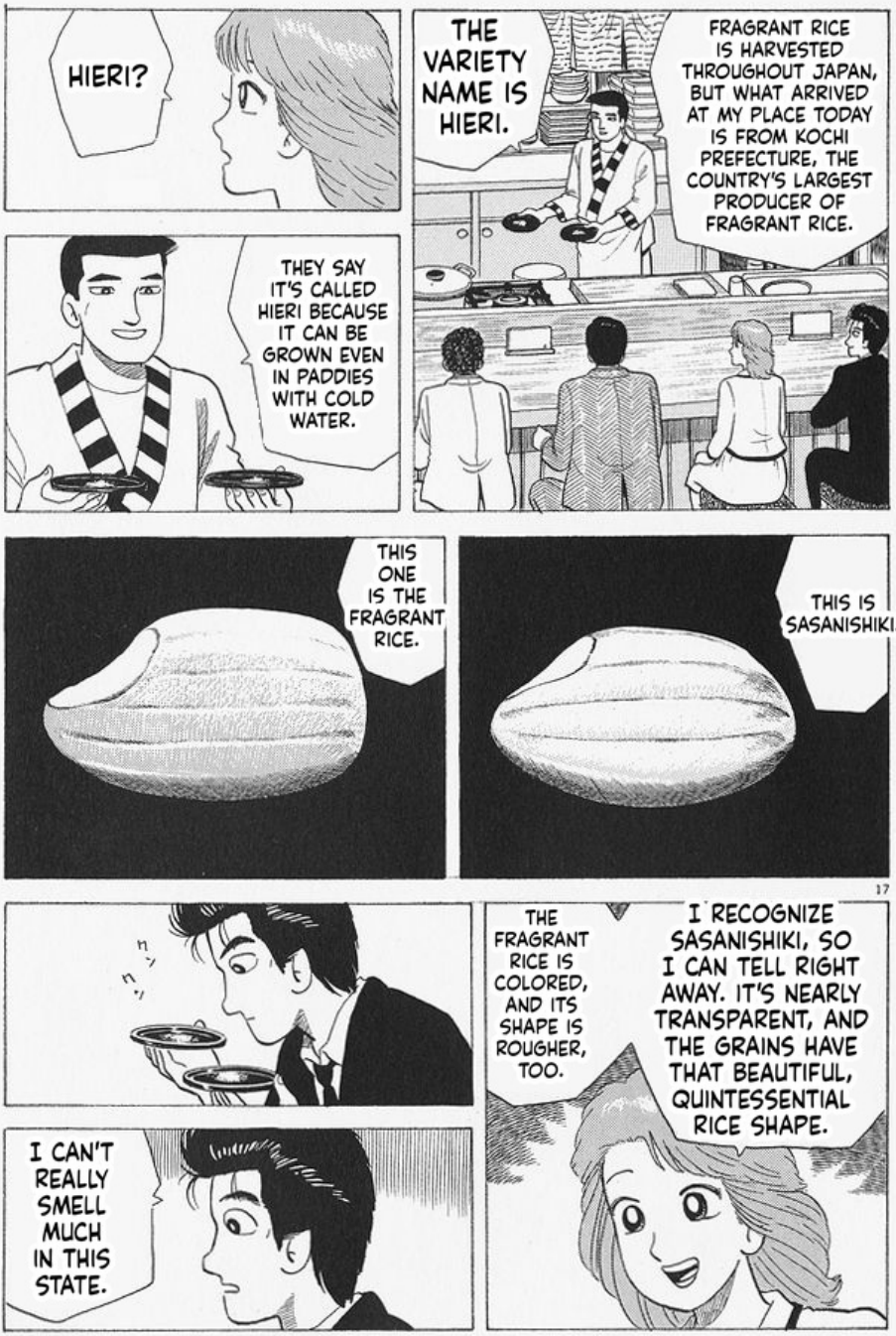

SO DAIKON IS THE INGREDIENT...
東西新聞社
I SEE.
I'LL CONVEY THAT TO THE ULTIMATE SIDE.

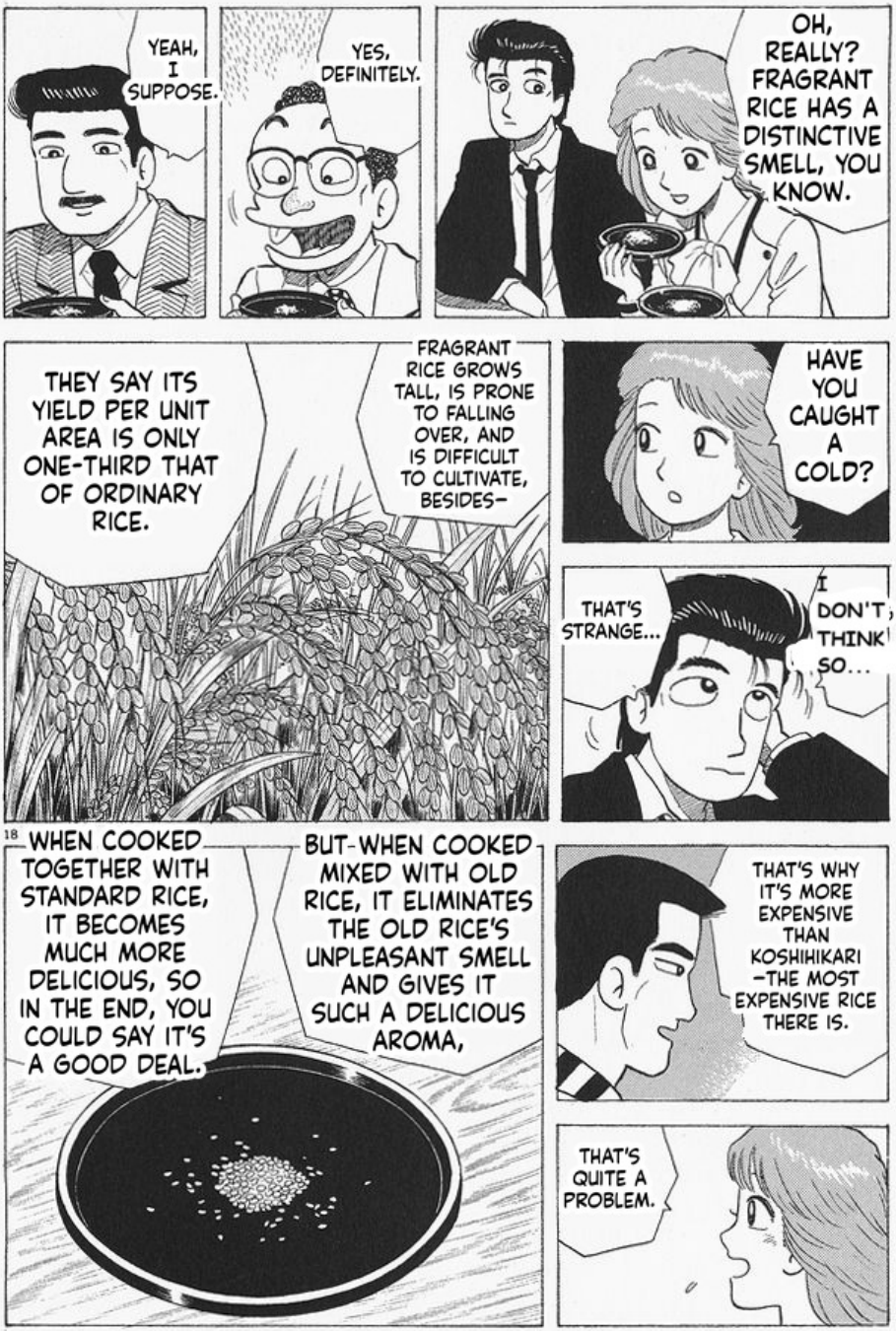

AND YET, RICE WITH A DAIKON SIDE DISH? ISN'T THAT JUST UNBEARABLY POOR?
YOU'VE GOT TO BE KIDDING. DAIKON RICE? THE ULTIMATE AND SUPREME MENUS HAVE PURSUED THE FINEST FLAVORS IMAGINABLE!
YOU'RE CONFIDENT YOU CAN MAKE A DAIKON DISH WORTHY OF BEING CALLED SUPREME, RIGHT?
THAT'S JUST THE KIND OF THING YŪZAN KAIBARA WOULD DO.
REALLY? THAT'S AMAZING!
IF HE SAYS HE'S CONFIDENT HE CAN MAKE A DISH WORTHY OF THE NAME 'SUPREME' FROM AN ORDINARY INGREDIENT LIKE DAIKON, WE CAN'T BACK DOWN...
I THINK IT'LL BE TRULY DIFFICULT.
13
LET'S GO GET SOMETHING TO EAT!
CHIEF, DEPUTY CHIEF, LET'S GO COVER THE STORY!
WHAT THE HELL IS THAT IDIOT HAVING SO MUCH FUN WITH?
I'M LOOKING FORWARD TO IT! SEE YOU LATER!

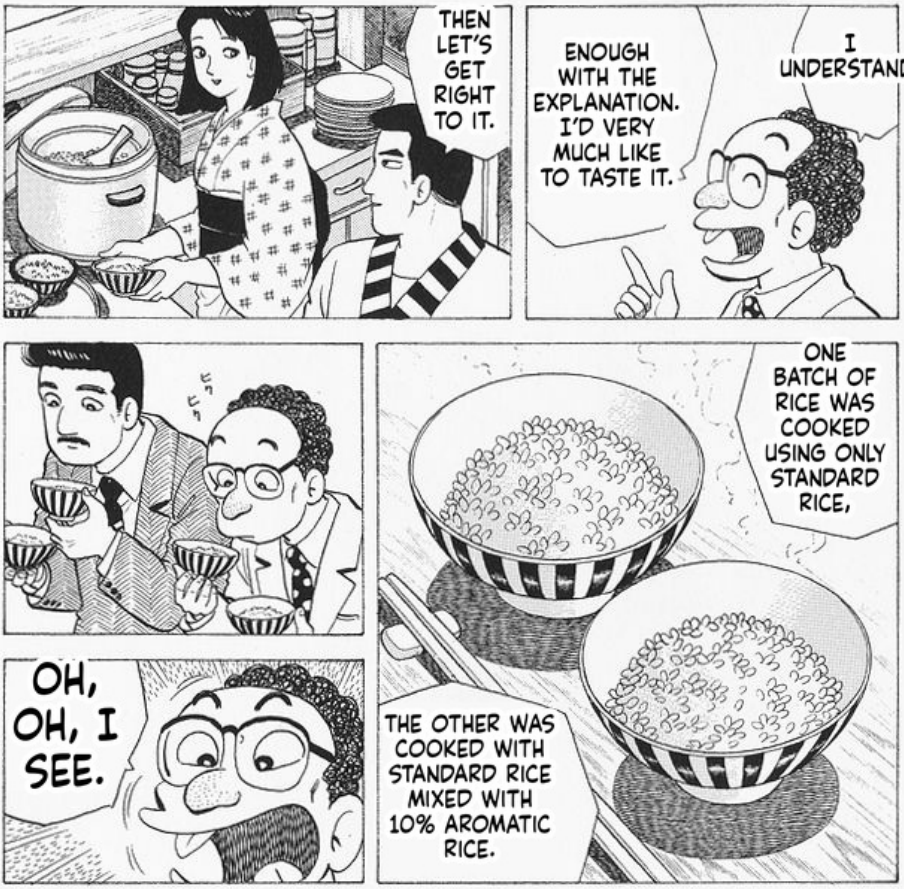

WHAT? FRAGRANT RICE?
THAT'S RIGHT —RICE. FRAGRANT RICE.
WHAT ARE YOU GOING TO RESEARCH?
WHAT THE HECK IS THAT?
RICE LIKE THAT EXISTS? I'VE NEVER HEARD OF IT.
IT BECOMES INCREDIBLY DELICIOUS.
IT'S A SPECIAL KIND OF RICE. WHEN YOU COOK IT MIXED WITH OTHER RICE, IT ENHANCES THAT DISTINCTIVE, FRAGRANT AROMA OF RICE—
14
I WANT TO TRY IT TOO!
THEN WE HAVE TO TRY IT!
WOULD YOU LIKE TO TRY RICE MADE WITH FRAGRANT RICE?
THE NEXT SHOWDOWN IS ABOUT SIDE DISHES FOR RICE. IN THAT CASE, SHOULDN'T WE STUDY THE RICE BEFORE THE SIDE DISHES?
ALL RIGHT! LET'S HEAD OUT ON OUR RESEARCH TRIP!
THAT SOUNDS INTERESTING.


OH, ARE THERE REALLY THAT MANY?
IT'S SAID THERE ARE MORE THAN A HUNDRED VARIETIES THROUGHOUT JAPAN.
MANY VARIETIES OF EXCEPTIONALLY FRAGRANT RICE HAVE BEEN KNOWN SINCE LONG AGO.
IS THE AROMA REALLY THAT STRONG?
THEY SAY THAT COOKING FRAGRANT RICE BY ITSELF MAKES THE AROMA SO OVERPOWERING THAT IT'S ACTUALLY HARD TO EAT.
THE INTENSITY AND CHARACTER OF THE AROMA VARY BY VARIETY, BUT WHAT THEY ALL SHARE IS THAT RICH, ALMOST OVERWHELMING FRAGRANCE OF FRESHLY COOKED RICE.
15
AND THAT'S JUST HOW STRONG THE AROMA IS— APPARENTLY, YOU CAN EVEN SMELL IT FROM THE PADDIES WHILE IT'S GROWING. AMAZING, ISN'T IT?
MY GOODNESS.
WHOA!

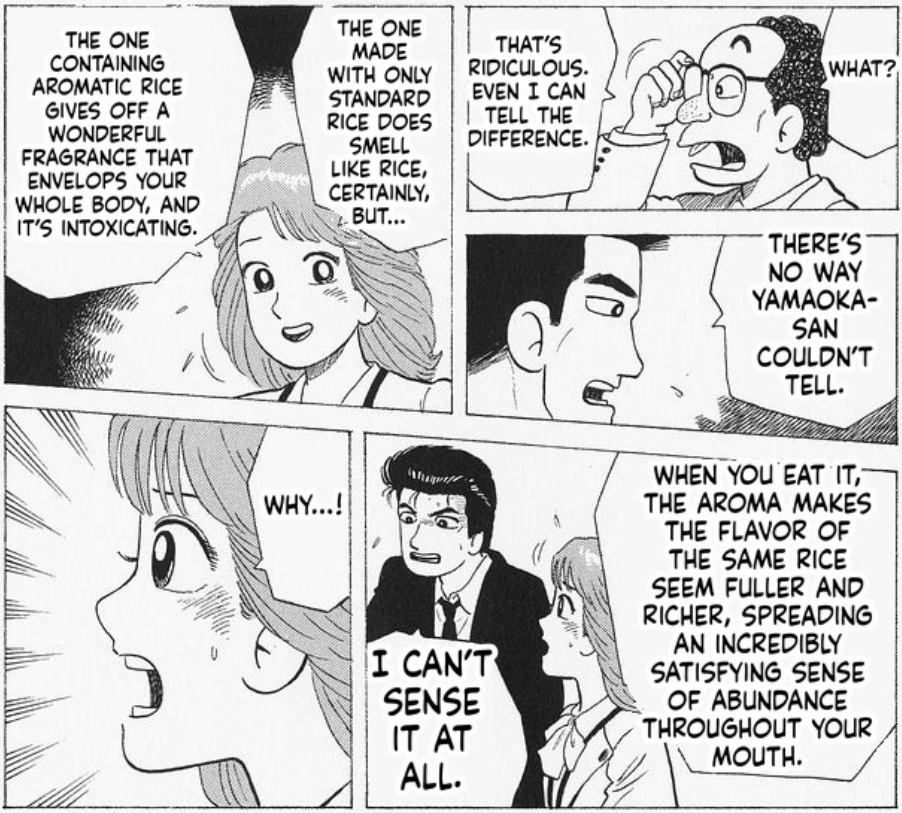
YAMAOKA!
MR. YAMAOKA!
ゴ
OWWWW...
ARE YOU ALL RIGHT? WELL, YOU'VE GOT A BUMP.
ドコ
DAMN IT! SOME IDIOT LEFT AN EMPTY CAN LYING AROUND...!
16
岡星
MAYBE THIS WILL MAKE YOU A LITTLE SMARTER.
SHUT UP!!!!


HIERI?
THE VARIETY NAME IS HIERI.
FRAGRANT RICE IS HARVESTED THROUGHOUT JAPAN, BUT WHAT ARRIVED AT MY PLACE TODAY IS FROM KOCHI PREFECTURE, THE COUNTRY'S LARGEST PRODUCER OF FRAGRANT RICE.
THEY SAY IT'S CALLED HIERI BECAUSE IT CAN BE GROWN EVEN IN PADDIES WITH COLD WATER.
THIS ONE IS THE FRAGRANT RICE.
THIS IS SASANISHIKI.
17
I CAN'T REALLY SMELL MUCH IN THIS STATE.
THE FRAGRANT RICE IS COLORED, AND ITS SHAPE IS ROUGHER, TOO.
I RECOGNIZE SASANISHIKI, SO I CAN TELL RIGHT AWAY. IT'S NEARLY TRANSPARENT, AND THE GRAINS HAVE THAT BEAUTIFUL, QUINTESSENTIAL RICE SHAPE.


YEAH, I SUPPOSE.
YES, DEFINITELY.
OH, REALLY? FRAGRANT RICE HAS A DISTINCTIVE SMELL, YOU KNOW.
THEY SAY ITS YIELD PER UNIT AREA IS ONLY ONE-THIRD THAT OF ORDINARY RICE.
FRAGRANT RICE GROWS TALL, IS PRONE TO FALLING OVER, AND IS DIFFICULT TO CULTIVATE, BESIDES—
HAVE YOU CAUGHT A COLD?
THAT'S STRANGE...
I DON'T THINK SO...
18 WHEN COOKED TOGETHER WITH STANDARD RICE, IT BECOMES MUCH MORE DELICIOUS, SO IN THE END, YOU COULD SAY IT'S A GOOD DEAL.
BUT-WHEN COOKED MIXED WITH OLD RICE, IT ELIMINATES THE OLD RICE'S UNPLEASANT SMELL AND GIVES IT SUCH A DELICIOUS AROMA,
THAT'S WHY IT'S MORE EXPENSIVE THAN KOSHIHIKARI —THE MOST EXPENSIVE RICE THERE IS.
THAT'S QUITE A PROBLEM.

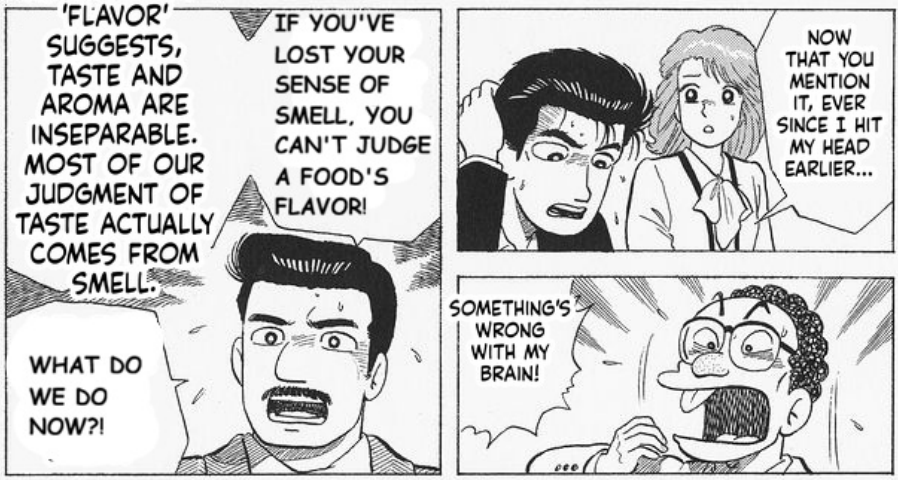

THEN LET'S GET RIGHT TO IT.
ENOUGH WITH THE EXPLANATION. I'D VERY MUCH LIKE TO TASTE IT.
I UNDERSTAND.
ONE BATCH OF RICE WAS COOKED USING ONLY STANDARD RICE,
THE OTHER WAS COOKED WITH STANDARD RICE MIXED WITH 10% AROMATIC RICE.
OH, OH, I SEE.
19
THIS IS QUITE A SURPRISE!
HMM, THIS IS QUITE SOMETHING!
WELL, IT'S TRUE.

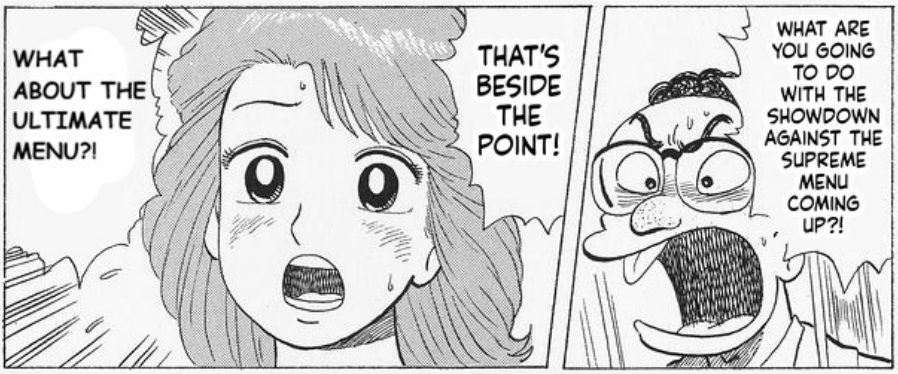
IT'S THE RICE IN THE BOWL ON THE RIGHT!
CAN YOU TELL WHICH ONE CONTAINS FRAGRANT RICE?
NOW THERE'S NO MISTAKE!
THIS ONE!
THAT'S STRANGE.
WHAT THE HELL.
...YAMAOKA, WHAT'S WRONG?
20
I CAN'T TELL WHICH ONE CONTAINS FRAGRANT RICE.
I-I DON'T KNOW...
YAMAOKA, IS SOMETHING...
WHAT IS IT THAT YOU DON'T UNDERSTAND?
YOU DON'T KNOW?


THE ONE CONTAINING AROMATIC RICE GIVES OFF A WONDERFUL FRAGRANCE THAT ENVELOPS YOUR WHOLE BODY, AND IT'S INTOXICATING.
THE ONE MADE WITH ONLY STANDARD RICE DOES SMELL LIKE RICE, CERTAINLY, BUT...
THAT'S RIDICULOUS. EVEN I CAN TELL THE DIFFERENCE.
WHAT?
THERE'S NO WAY YAMAOKA-SAN COULDN'T TELL.
WHY...!
I CAN'T SENSE IT AT ALL.
WHEN YOU EAT IT, THE AROMA MAKES THE FLAVOR OF THE SAME RICE SEEM FULLER AND RICHER, SPREADING AN INCREDIBLY SATISFYING SENSE OF ABUNDANCE THROUGHOUT YOUR MOUTH.

21

I CAN'T SMELL ANYTHING!
I CAN'T SMELL ANYTHING AT ALL!
I'VE LOST MY SENSE OF SMELL!!!!





DRAWING REFERENCE: "POST-HARVEST PESTICIDE CONTAMINATION", BY JUN'ICHI KOIWA, PUBLISHED BY IE NO HIKARI ASSOCIATION

第5話
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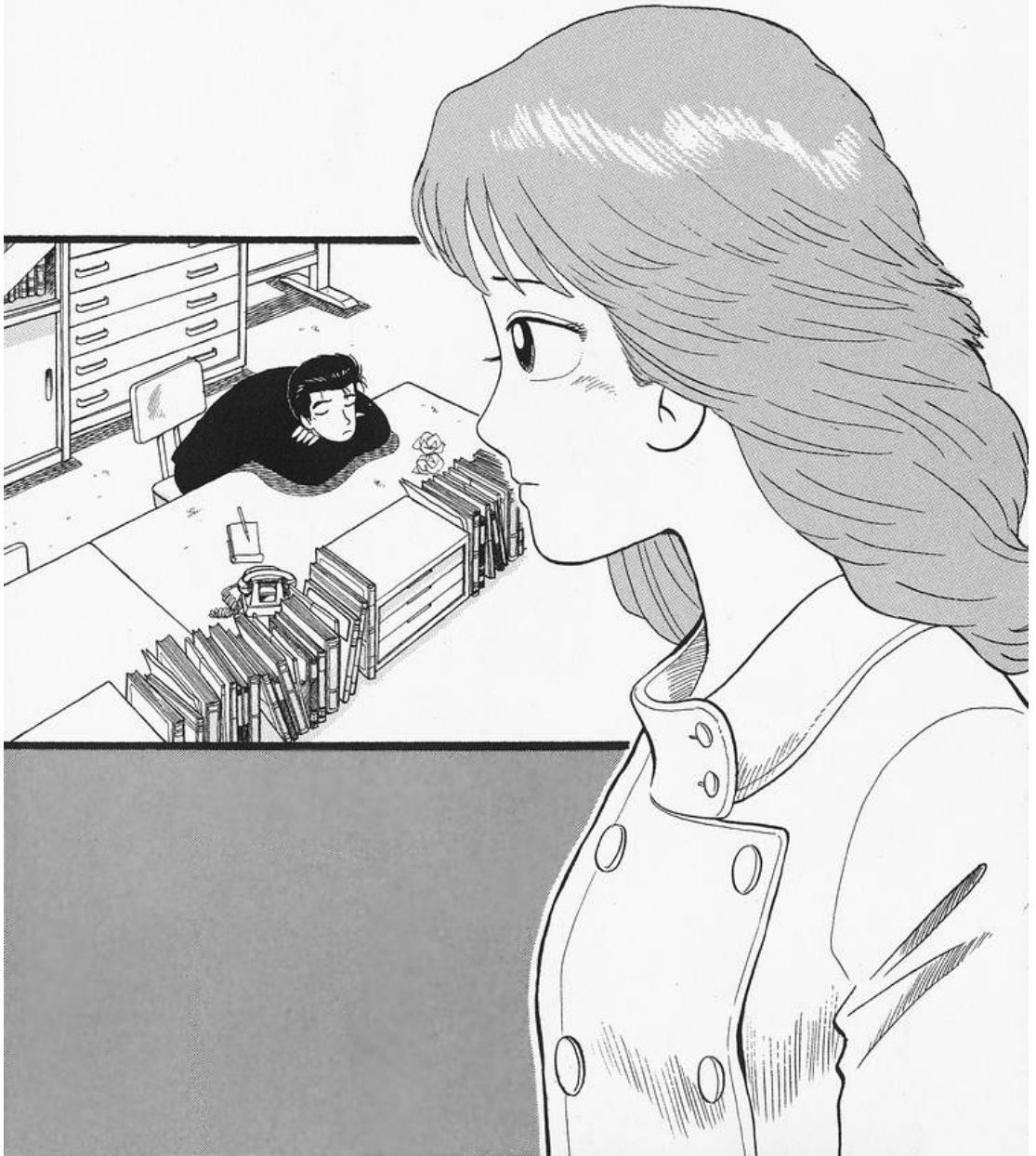
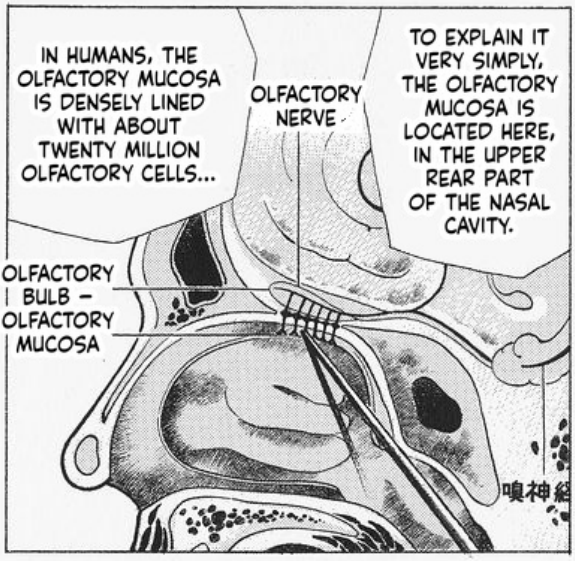
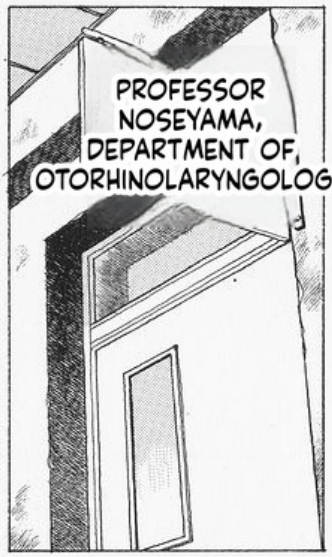


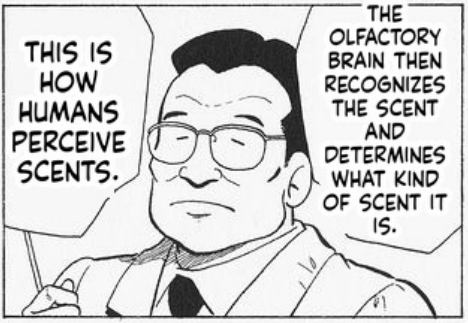

IN HUMANS, THE OLFACTORY MUCOSA IS DENSELY LINED WITH ABOUT TWENTY MILLION OLFACTORY CELLS...
OLFACTORY NERVE
TO EXPLAIN IT VERY SIMPLY, THE OLFACTORY MUCOSA IS LOCATED HERE, IN THE UPPER REAR PART OF THE NASAL CAVITY.
OLFACTORY BULB
OLFACTORY MUCOSA
嗅神経


PROFESSOR NOSEYAMA, DEPARTMENT OF OTORHINOLARYNGOLOGY

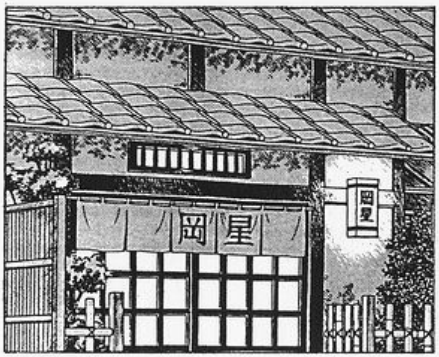
CONVERTING THEM INTO ELECTRICAL SIGNALS AND TRANSMITTING THEM THROUGH THE OLFACTORY NERVES TO THE OLFACTORY BRAIN, A PART OF THE BRAIN'S CENTRAL REGION...
THE SCENT PARTICLES INHALED THROUGH THE NOSTRILS ADHERE TO THIS OLFACTORY MUCOSA, AND THE OLFACTORY CELLS GRASP THE CHEMICAL PROPERTIES OF THOSE SCENT PARTICLES,

2

THEN, IN WHAT SITUATIONS MIGHT A PERSON LOSE THEIR SENSE OF SMELL?


THIS IS HOW HUMANS PERCEIVE SCENTS.
THE OLFACTORY BRAIN THEN RECOGNIZES THE SCENT AND DETERMINES WHAT KIND OF SCENT IT IS.

TO SUDDENLY LOSE YOUR SENSE OF SMELL WHEN NOTHING WAS WRONG BEFORE...
IT IS POSSIBLE WITH AN INJURY...
REGION ITSELF COULD STOP FUNCTIONING... BROADLY SPEAKING, THOSE ARE THE POSSIBILITIES.
THE OLFACTORY MUCOSA COULD BE DAMAGED, THE NEURAL PATHWAYS TRANSMITTING SIGNALS TO THE OLFACTORY BRAIN COULD BE DAMAGED, OR THE OLFACTORY
SO IN THIS CASE, IT WAS CAUSED BY FALLING AND HITTING HIS HEAD AFTER ALL...
THE OLFACTORY NERVES COULD BE ABNORMAL, OR IF THERE'S A PROBLEM IN THE BRAIN'S OLFACTORY CENTER, YOU WON'T BE ABLE TO SMELL.
OLFACTORY NERVE
ACUTE RHINITIS CAN ALSO DAMAGE THE OLFACTORY MUCOSA.
3
THEN WHAT ARE WE SUPPOSED TO DO...?
IT LOOKS PERFECTLY CLEAN. EVEN IF IT WAS CAUSED BY THE FALL, WE CAN'T TELL FROM THIS ALONE...
I TOOK A CT SCAN OF YOUR HEAD, BUT THERE'S NO SIGN OF INTERNAL BLEEDING OR ANYTHING;
CT-30S
LET'S TAKE OUR TIME AND INVESTIGATE WITHOUT RUSHING.
WE NEED TO FIND OUT WHICH PART IS MALFUNCTIONING.

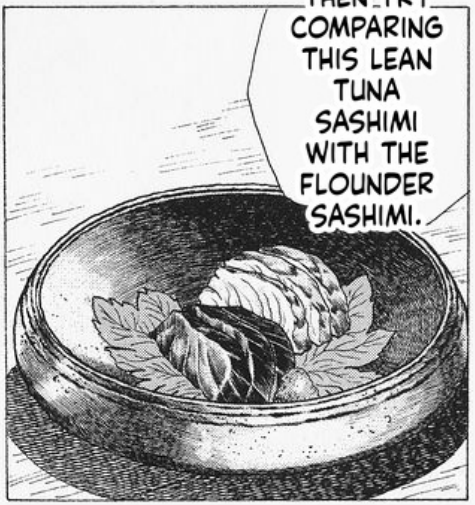

岡星

APPARENTLY, IT'S PRETTY HOPELESS...
냐하하...

SO WHAT IF YOU CAN'T SMELL?

HEY, WHAT'S WITH ALL THE MELODRAMA?! YOU'RE ACTING LIKE YOU WANT TO DIE!

BUT PINCH YOUR NOSE WITH YOUR FINGERS SO NO AIR CAN ESCAPE THROUGH IT.


THEN TRY COMPARING THIS LEAN TUNA SASHIMI WITH THE FLOUNDER SASHIMI.

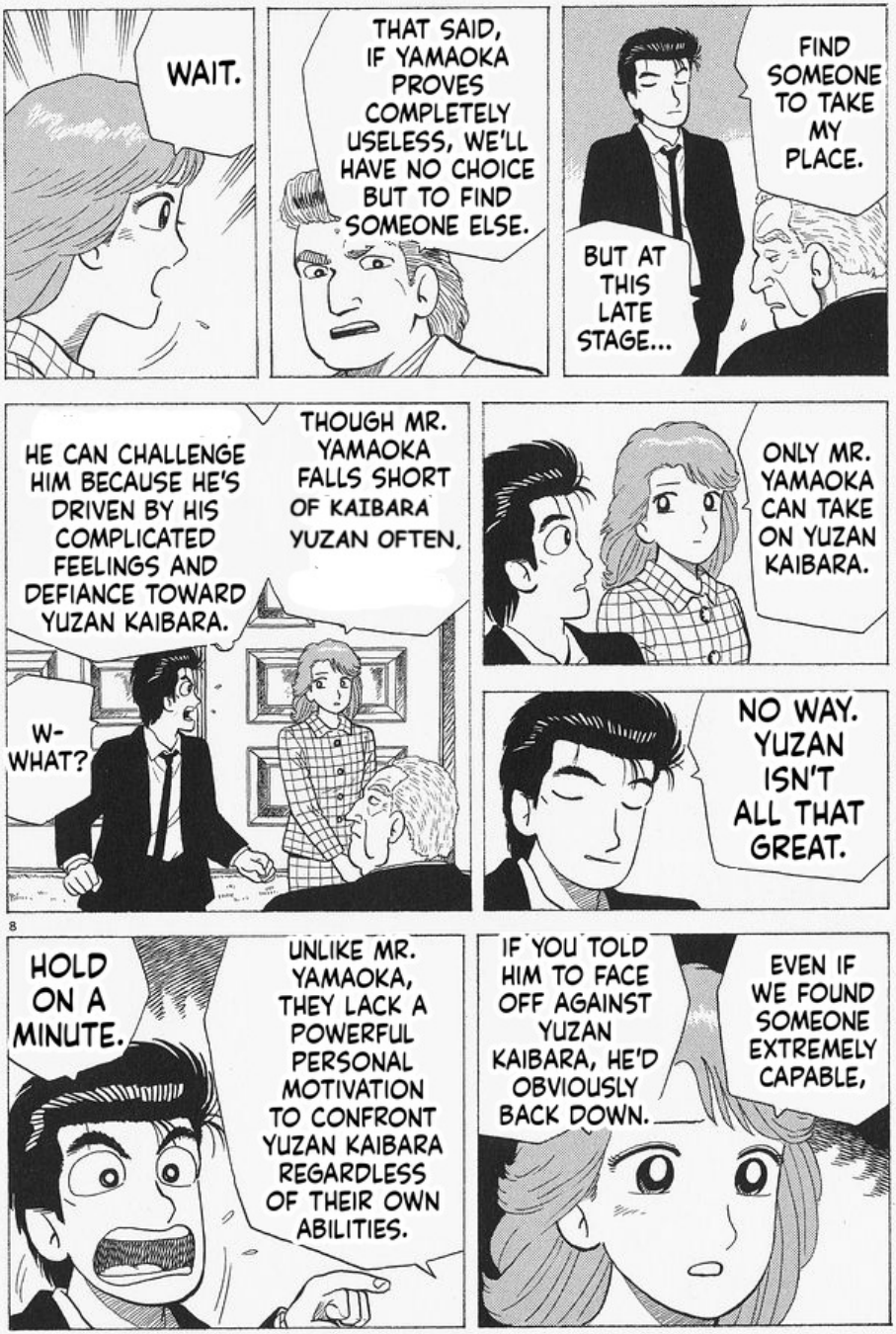
4

LIKE THIS?
HM?

HMM... THIS IS...
HUH...
TO THIS EXTENT...
THAT'S SURPRISING.
IF YOU PINCH YOUR NOSE WHILE EATING, YOU CAN'T CLEARLY TELL THE DIFFERENCE BETWEEN TUNA AND FLOUNDER, CAN YOU?
WHAT DO YOU THINK?
WELL, REALLY...
THAT'S WHY YOU CAN'T SMELL THE FOOD.
WHEN YOU PINCH YOUR NOSE, THE AIR IN YOUR MOUTH CAN'T PASS INTO YOUR NOSE, SO FEWER PARTICLES OF THE FOOD'S AROMA ADHERE TO THE OLFACTORY MEMBRANE.
IF YOU CLOSE YOUR EYES, IT'S DIFFICULT TO INSTANTLY TELL THE DIFFERENCE BETWEEN FLOUNDER AND TUNA JUST BY PUTTING THEM IN YOUR MOUTH.
WELL, IF YOU SAVOR THEM, YOU CAN TELL THAT THE TEXTURE IS DIFFERENT, AND THAT THE FLAVOR COMPONENTS DIFFER, BUT—
5
THAT IT DOESN'T TASTE GOOD.
THAT'S RIGHT... BUT THE MORE SERIOUS PROBLEM IS—

SO THE TONGUE ALONE CAN'T GIVE YOU THE FULL PICTURE OF A FOOD'S FLAVOR.
THAT'S WHY THEY CALL IT FLAVOR.
THE IMPRESSION PEOPLE FORM OF FOOD'S FLAVOR AS A WHOLE IS DETERMINED LARGELY BY ITS AROMA.
NOW WE CAN FIRE HIM WITHOUT A SECOND THOUGHT.
YAMAOKA, WHO CAN'T APPRECIATE FLAVOR, IS A USELESS PIECE OF GARBAGE WHO CAN'T EVEN BE USED TO CREATE THE ULTIMATE MENU.
WITHOUT THAT, THERE'S NO JOY IN LIVING...
IF YOU CAN'T SMELL, YOU CAN'T APPRECIATE THE TASTE OF FOOD...
HUH?
BUT, CHIEF, IN A WAY, THIS IS GOOD FOR OUR COMPANY.
6
KEHEHE! YOU WORTHLESS, PARASITIC COCKROACH!
YOU UNDERHANDED MONKEY WHO SUCKS UP TO YOUR BOSSES AND ABUSES YOUR SUBORDINATES!
WHAT?! ARE YOU EVEN HUMAN?!
SHUT UP! YOU USELESS GOOD-FOR-NOTHING WITH NO SENSE OF SMELL!

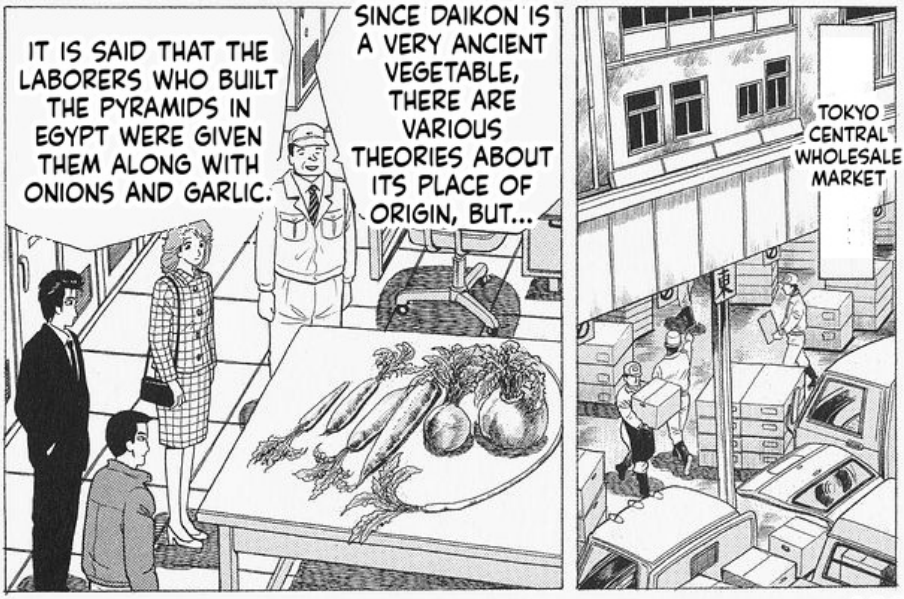
SINCE MY SENSE OF SMELL HAS FAILED, I WANT TO BE REMOVED FROM HANDLING THE ULTIMATE MENU...
THIS IS TERRIBLE...
東西新聞社
THAT'S WHY SERVING DELICIOUS FOOD TO A SMOKER IS LIKE CASTING PEARLS BEFORE SWINE.
A SMOKER CAN'T APPRECIATE THE TASTE OF FOOD BECAUSE NICOTINE DULLS THE TONGUE'S SENSES, WHILE SMOKE AND TAR NUMB THE NASAL MEMBRANES.
IS THE NOSE REALLY THAT IMPORTANT FOR TASTING?
IT'S NOT AS IF YOU'VE LOST YOUR TONGUE.
IF YOUR SENSE OF SMELL ISN'T WORKING, YOU CAN'T DO ANYTHING.
HMM... WH-WHAT SHOULD WE DO...?
MOREOVER, SLIGHT DIFFERENCES IN TASTE HAVE A DECISIVE EFFECT ON WHETHER IT'S DELICIOUS OR NOT.
ESPECIALLY THIS TIME, WE'RE DEALING WITH SIDE DISHES FOR RICE. RICE MAY SEEM SIMPLE, BUT IT HAS A COMPLEX, SUBTLE FLAVOR.
7

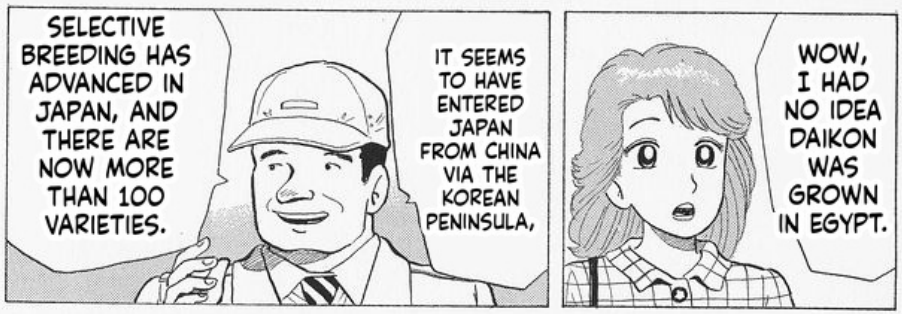

WAIT.
THAT SAID, IF YAMAOKA PROVES COMPLETELY USELESS, WE'LL HAVE NO CHOICE BUT TO FIND SOMEONE ELSE.
FIND SOMEONE TO TAKE MY PLACE.
BUT AT THIS LATE STAGE...
ONLY MR. YAMAOKA CAN TAKE ON YUZAN KAIBARA.
NO WAY. YUZAN ISN'T ALL THAT GREAT.
THOUGH MR. YAMAOKA FALLS SHORT OF KAIBARA YUZAN OFTEN,
HE CAN CHALLENGE HIM BECAUSE HE'S DRIVEN BY HIS COMPLICATED FEELINGS AND DEFIANCE TOWARD YUZAN KAIBARA.
W-WHAT?
8
HOLD ON A MINUTE.
UNLIKE MR. YAMAOKA, THEY LACK A POWERFUL PERSONAL MOTIVATION TO CONFRONT YUZAN KAIBARA REGARDLESS OF THEIR OWN ABILITIES.
IF YOU TOLD HIM TO FACE OFF AGAINST YUZAN KAIBARA, HE'D OBVIOUSLY BACK DOWN.
EVEN IF WE FOUND SOMEONE EXTREMELY CAPABLE,

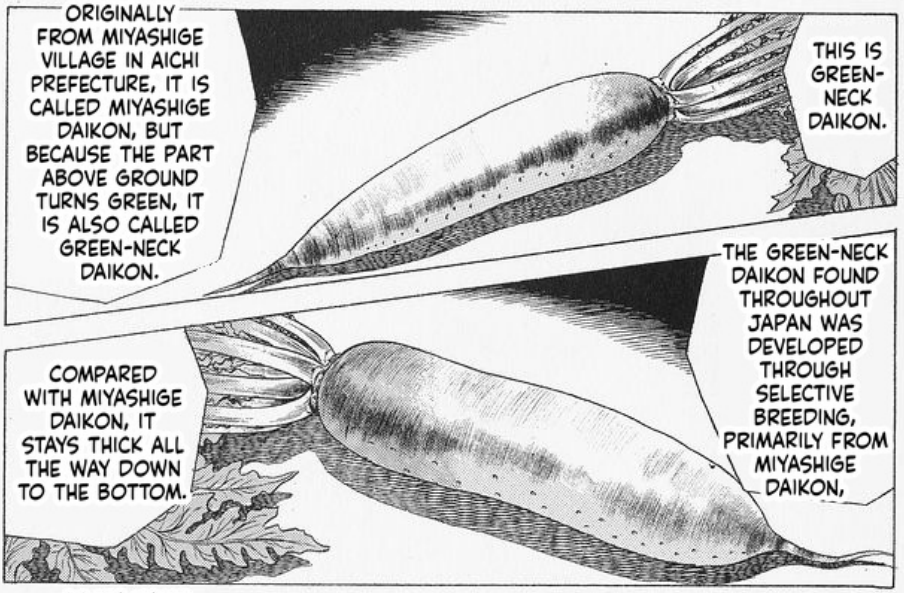
WHAT ARE YOU TALKING ABOUT?! I TOLD YOU, I CAN'T DO IT BECAUSE I'VE LOST MY SENSE OF SMELL...
YES.
HMM... ARE YOU SAYING YAMAOKA IS NEEDED TO CONTINUE THE COMPETITION AGAINST THE SUPREME MENU?
DO YOU TRUST ME OR DON'T YOU?
YAMAOKA, RACK YOUR BRAINS AND CREATE THE ULTIMATE MENU.
I'LL JUDGE THE FLAVORS.
WHAT?
BOTH OF YOU, DO YOUR BEST.
WAIT A MINUTE!
THANK YOU VERY MUCH.
WHAT THE HECK IS GOING ON?!
WELL SAID. LET'S LEAVE IT TO KURITA.
9
LET'S GO WITH THIS PLAN.
KURITA'S SHARP SENSES AND DEEP UNDERSTANDING OF FLAVOR ARE BEYOND QUESTION.

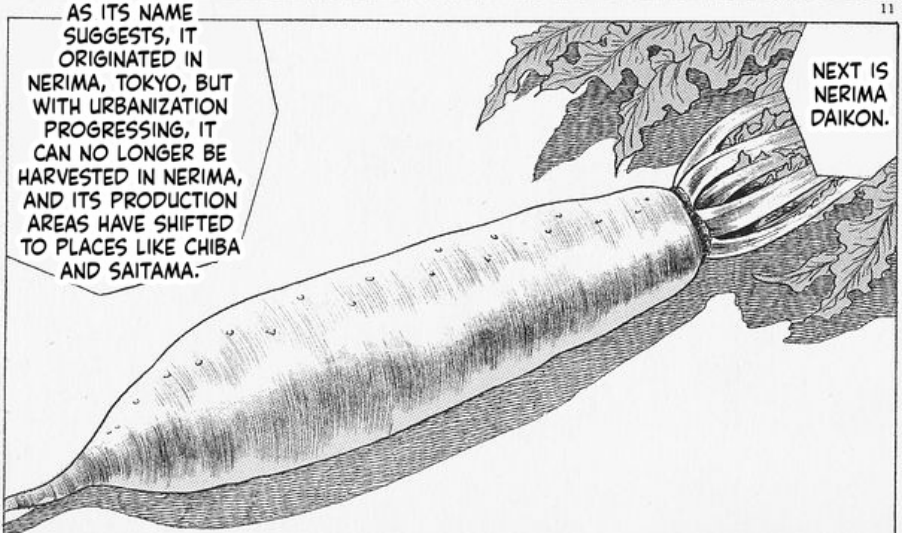
DO YOU WANT TO GO ON BEING UNABLE TO SMELL FOREVER?
FORGET THAT. HURRY UP AND GET YOUR SENSE OF SMELL BACK.
YOU'VE GOT TO BE KIDDING.
ALL YOU DO IS SAY WHATEVER YOU PLEASE...
資料室
WHAT?! YOU HAVE AN IDEA?!
I HAVE AN IDEA.
THAT'S RIGHT.

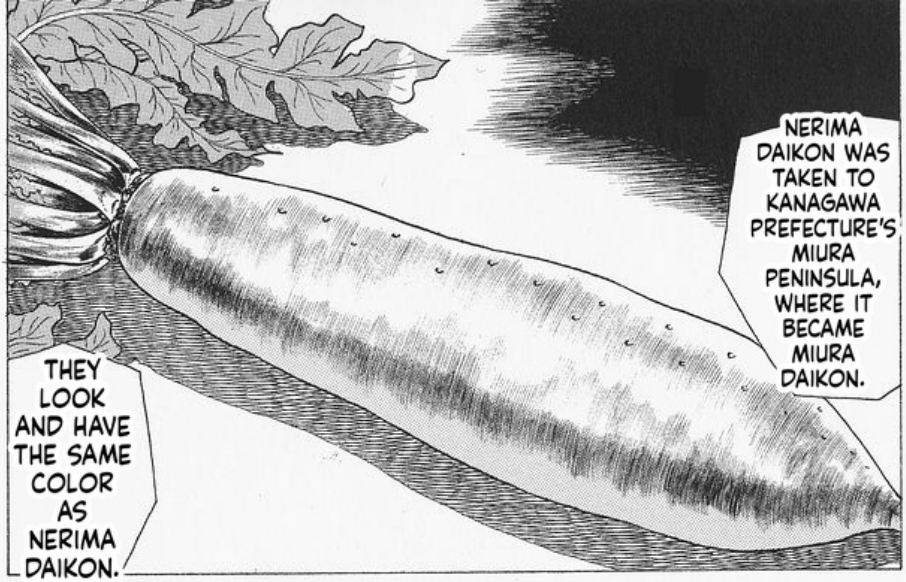
10


IT IS SAID THAT THE LABORERS WHO BUILT THE PYRAMIDS IN EGYPT WERE GIVEN THEM ALONG WITH ONIONS AND GARLIC.
SINCE DAIKON IS A VERY ANCIENT VEGETABLE, THERE ARE VARIOUS THEORIES ABOUT ITS PLACE OF ORIGIN, BUT...
TOKYO CENTRAL WHOLESALE MARKET
東

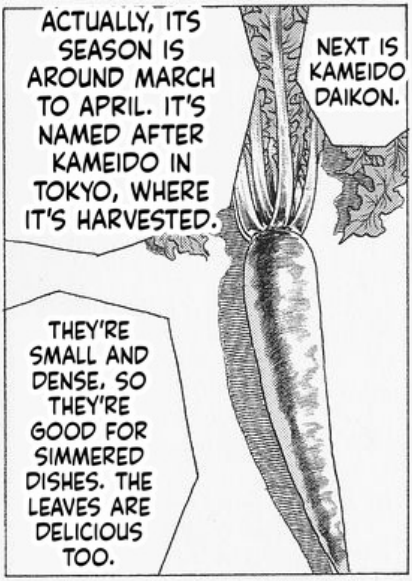

SELECTIVE BREEDING HAS ADVANCED IN JAPAN, AND THERE ARE NOW MORE THAN 100 VARIETIES.
IT SEEMS TO HAVE ENTERED JAPAN FROM CHINA VIA THE KOREAN PENINSULA,
WOW, I HAD NO IDEA DAIKON WAS GROWN IN EGYPT.


ORIGINALLY FROM MIYASHIGE VILLAGE IN AICHI PREFECTURE, IT IS CALLED MIYASHIGE DAIKON, BUT BECAUSE THE PART ABOVE GROUND TURNS GREEN, IT IS ALSO CALLED GREEN-NECK DAIKON.
THIS IS GREEN-NECK DAIKON.
COMPARED WITH MIYASHIGE DAIKON, IT STAYS THICK ALL THE WAY DOWN TO THE BOTTOM.
THE GREEN-NECK DAIKON FOUND THROUGHOUT JAPAN WAS DEVELOPED THROUGH SELECTIVE BREEDING, PRIMARILY FROM MIYASHIGE DAIKON,


AS ITS NAME SUGGESTS, IT ORIGINATED IN NERIMA, TOKYO, BUT WITH URBANIZATION PROGRESSING, IT CAN NO LONGER BE HARVESTED IN NERIMA, AND ITS PRODUCTION AREAS HAVE SHIFTED TO PLACES LIKE CHIBA AND SAITAMA.
NEXT IS NERIMA DAIKON.

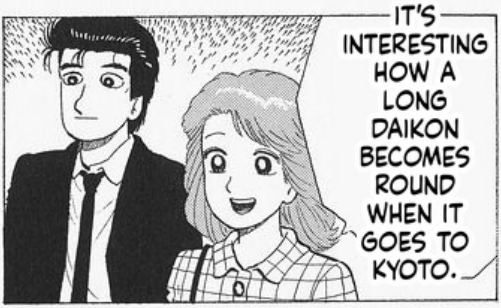

NERIMA DAIKON WAS TAKEN TO KANAGAWA PREFECTURE'S MIURA PENINSULA, WHERE IT BECAME MIURA DAIKON.
THEY LOOK AND HAVE THE SAME COLOR AS NERIMA DAIKON.

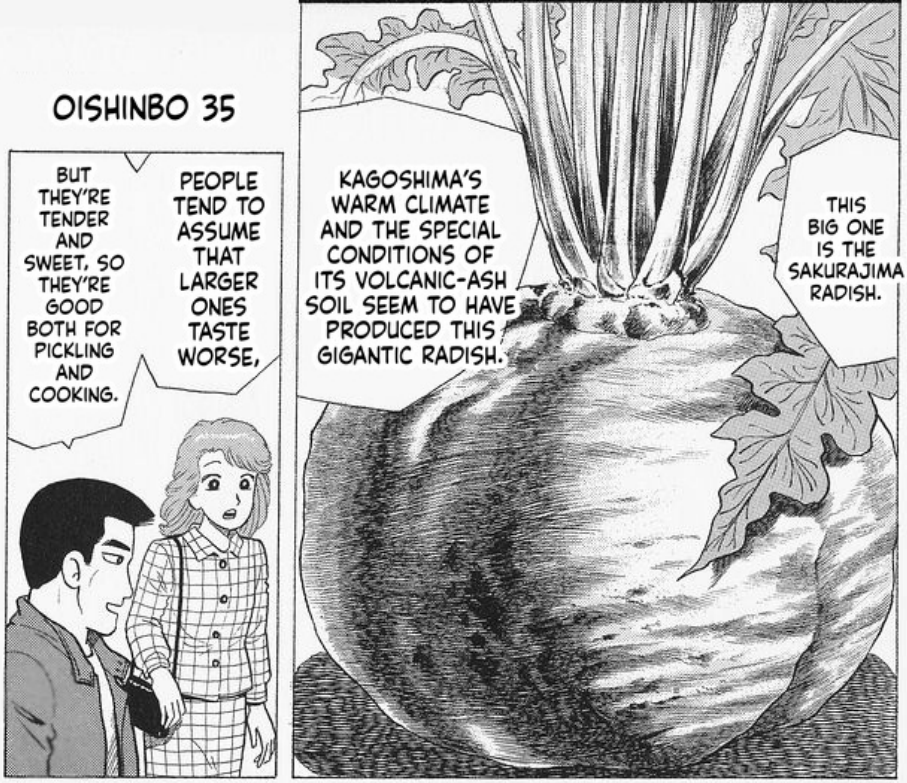
IT'S SAID TO HAVE ORIGINALLY BEEN DEVELOPED FROM MIYASHIGE DAIKON.
KYOTO'S SHŌGOIN DAIKON.

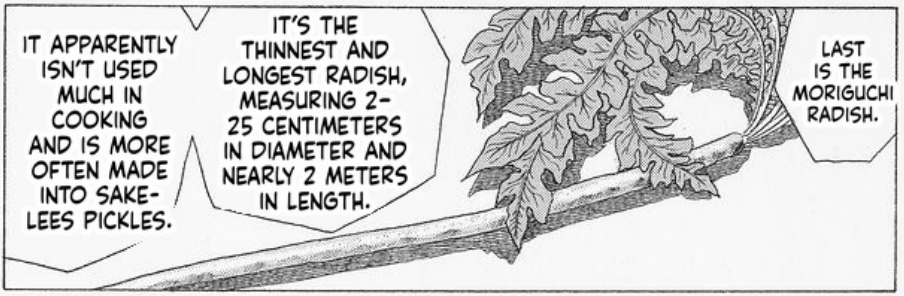

ACTUALLY, ITS SEASON IS AROUND MARCH TO APRIL. IT'S NAMED AFTER KAMEIDO IN TOKYO, WHERE IT'S HARVESTED.
NEXT IS KAMEIDO DAIKON.
THEY'RE SMALL AND DENSE, SO THEY'RE GOOD FOR SIMMERED DISHES. THE LEAVES ARE DELICIOUS TOO.

12

SHŌGOIN DAIKON IS DELICIOUS WHEN USED IN COOKING.


IT'S INTERESTING HOW A LONG DAIKON BECOMES ROUND WHEN IT GOES TO KYOTO.

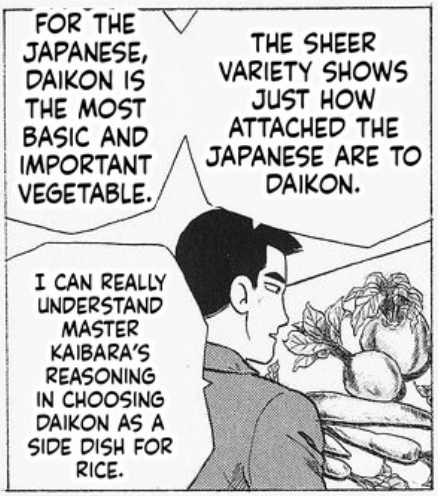

PEOPLE TEND TO ASSUME THAT LARGER ONES TASTE WORSE,
BUT THEY'RE TENDER AND SWEET. SO THEY'RE GOOD BOTH FOR PICKLING AND COOKING.
KAGOSHIMA'S WARM CLIMATE AND THE SPECIAL CONDITIONS OF ITS VOLCANIC-ASH SOIL SEEM TO HAVE PRODUCED THIS GIGANTIC RADISH.
THIS BIG ONE IS THE SAKURAJIMA RADISH.


IT APPARENTLY ISN'T USED MUCH IN COOKING AND IS MORE OFTEN MADE INTO SAKE-LEES PICKLES.
IT'S THE THINNEST AND LONGEST RADISH, MEASURING 2-25 CENTIMETERS IN DIAMETER AND NEARLY 2 METERS IN LENGTH.
LAST IS THE MORIGUCHI RADISH.

13

QUITE SO...
EVEN WHEN IT COMES TO DAIKON DISHES, JUST DECIDING WHICH RADISH TO USE IS QUITE A TASK.
WOW, I CERTAINLY CAN'T HANDLE ALL THAT.
THERE ARE ALSO MANY OTHERS, SUCH AS RED RADISHES, BLACK RADISHES, AND CRIMSON-HEART RADISHES, WHICH ARE GREEN ON THE OUTSIDE BUT RED INSIDE.

SINCE THEY'RE THE MOST BASIC COMBINATION OF INGREDIENTS, THEY'RE ALSO THE HARDEST TO GET RIGHT...
RICE AND DAIKON...

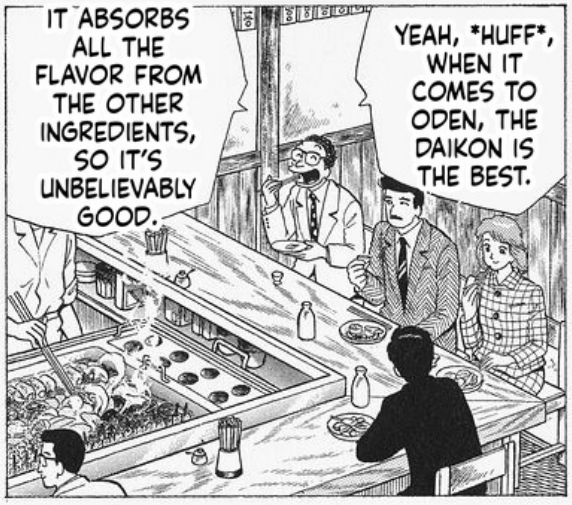

FOR THE JAPANESE, DAIKON IS THE MOST BASIC AND IMPORTANT VEGETABLE.
THE SHEER VARIETY SHOWS JUST HOW ATTACHED THE JAPANESE ARE TO DAIKON.
I CAN REALLY UNDERSTAND MASTER KAIBARA'S REASONING IN CHOOSING DAIKON AS A SIDE DISH FOR RICE.

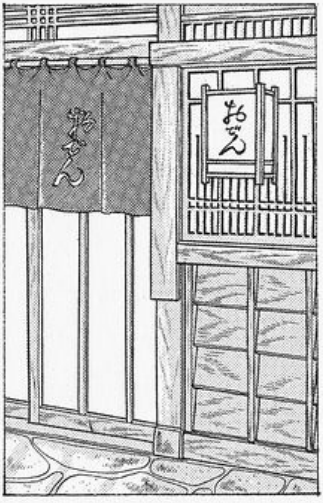
SO, WHAT DO WE DO...

OMEGA

HMM...

14


IT ABSORBS ALL THE FLAVOR FROM THE OTHER INGREDIENTS, SO IT'S UNBELIEVABLY GOOD.
YEAH, *HUFF*, WHEN IT COMES TO ODEN, THE DAIKON IS THE BEST.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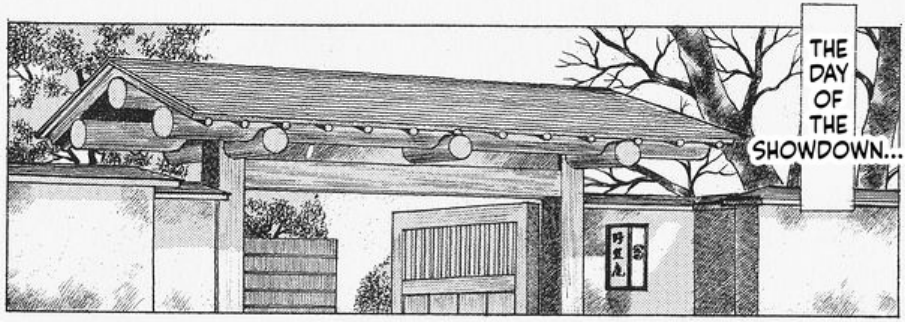
THAT "TRULY MAGNIFICENT DELICIOUSNESS" REALLY CAPTURES THE FEELING.
IT IS TRULY MAGNIFICENT DELICIOUSNESS.
DAIKON REALLY IS AN AMAZING VEGETABLE.
TSK.
KURITA WILL TASTE IT AFTERWARD.
JUST THINK OF SOMETHING AND MAKE IT.
YES.....
YAMAOKA, YOU LOOK DOWN. HAS YOUR SENSE OF SMELL STILL NOT RETURNED...?
IF THE TV BREAKS, JUST SMACK IT. WE'VE NEVER CALLED AN ELECTRICIAN IN THIS HOUSEHOLD.
OH, IT'S FIXED.
HEY, OLD MAN, THE TV'S BROKEN.
15
YEAH, YEAH.

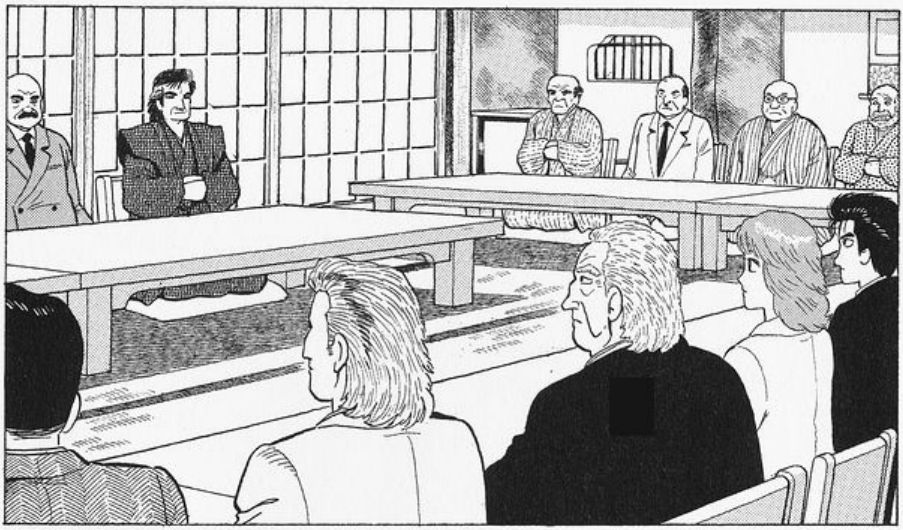
YOU LOST YOUR SENSE OF SMELL AFTER FALLING AND HITTING YOUR HEAD, DIDN'T YOU~?
HEY, YAMAOKA...
ギク
RIGHT, THERE'S THIS WAY!
HEH HEH!!
LEAVE IT TO ME.
ASSISTANT MANAGER TOMII, I KNOW SOMEONE WHO MIGHT BE ABLE TO RESTORE MR. YAMAOKA'S SENSE OF SMELL.
JUST BEAR WITH IT A LITTLE LONGER, WILL YA?
YOU THINK HITTING ME, LIKE AN OLD TV WILL FIX IT?! STAY BACK!

16

I'LL ASK MY GRANDMOTHER IF SHE'S AVAILABLE.
BEFORE THIS IDIOT KILLS ME!
THEN DO SOMETHING ABOUT IT QUICKLY!
OH, REALLY?
WHAT?

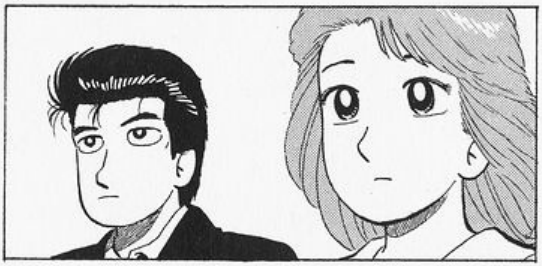
DOES KURITA'S GRANDMOTHER HAVE SOMETHING TO DO WITH THIS?
WHAT?! YOUR GRANDMOTHER?!
THANK YOU, GRANDMA.
SHE WAS SO HAPPY THAT SHE'D FINALLY GOTTEN THE DAIKON SHE ORDERED.
DAIKON? DOES THE DAIKON HAVE SOMETHING TO DO WITH IT?
SHE SAID TO COME RIGHT AWAY.
WHAT? B-BUT WHAT IS YOUR GRANDMOTHER —
17
YOU'RE SAYING IT'LL BRING BACK MY SENSE OF SMELL?
U-USE THE DAIKON...
HEH HEH... IT MIGHT NOT WORK, SO IT'S A SECRET.

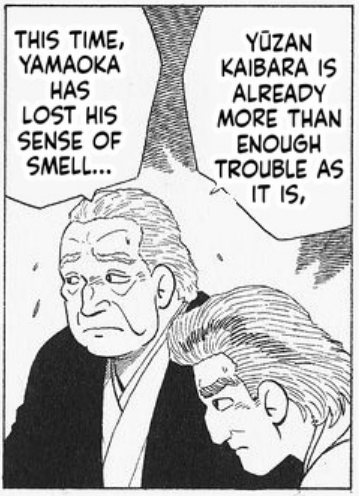

THE DAY OF THE SHOWDOWN...



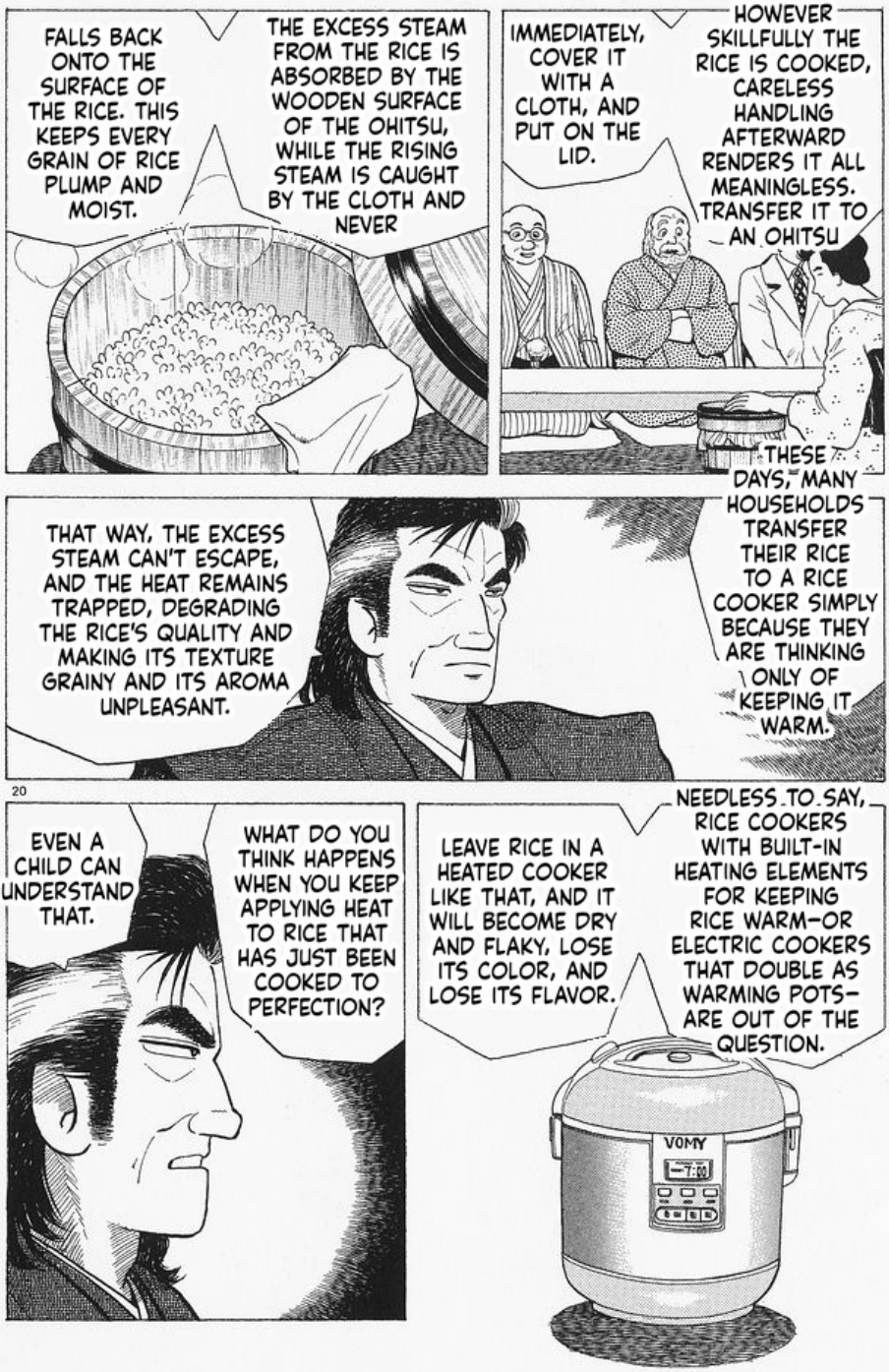
WE HAVE NO CHOICE BUT TO RELY ON KURITA.
GOOD HEAVENS, IT'S ENOUGH TO MAKE ONE'S HAIR STAND ON END...

18




THIS TIME, YAMAOKA HAS LOST HIS SENSE OF SMELL...
YŪZAN KAIBARA IS ALREADY MORE THAN ENOUGH TROUBLE AS IT IS,

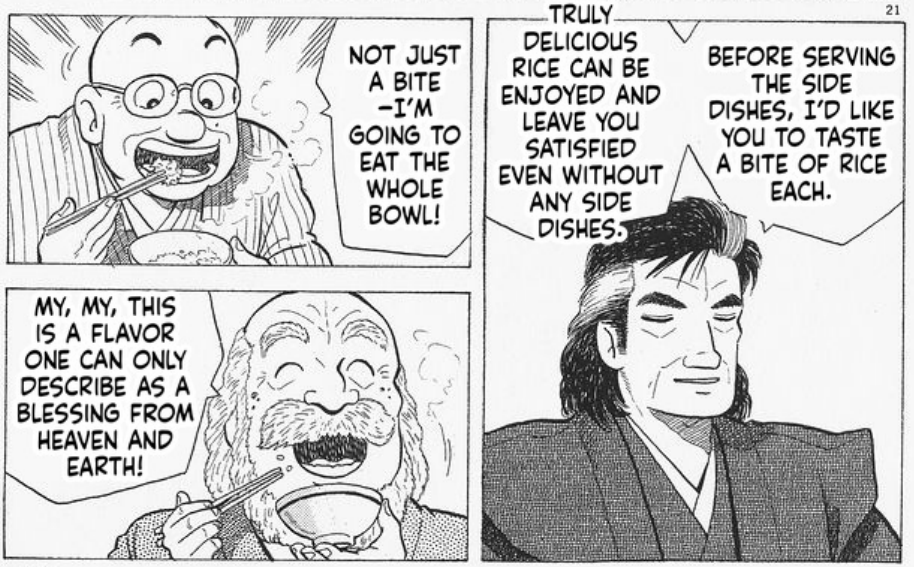
NOW, LET US BEGIN WITH THE SUPREME MENU.
TODAY'S SIDE DISH IS MADE WITH DAIKON, A VEGETABLE INDISPENSABLE TO THE JAPANESE, ALONG WITH RICE.
FIRST, THE RICE...
19
NOW THEN, THE RICE WE USED IS KOSHIHIKARI FROM NIIGATA.
OF COURSE, IT WAS A SPECIAL ORDER, GROWN ORGANICALLY WITHOUT PESTICIDES.
I TRIED COOKING IT IN A HAGAMA POT OVER A WOOD FIRE IN A TRADITIONAL KAMADO STOVE.
PUTTING THE WOOD FIRE ASIDE, THE RICE COOKED IN A HAGAMA POT UNDER A HEAVY WOODEN LID TURNED OUT TRULY MAGNIFICENT.


FALLS BACK ONTO THE SURFACE OF THE RICE. THIS KEEPS EVERY GRAIN OF RICE PLUMP AND MOIST.
THE EXCESS STEAM FROM THE RICE IS ABSORBED BY THE WOODEN SURFACE OF THE OHITSU, WHILE THE RISING STEAM IS CAUGHT BY THE CLOTH AND NEVER
IMMEDIATELY, COVER IT WITH A CLOTH, AND PUT ON THE LID.
HOWEVER SKILLFULLY THE RICE IS COOKED, CARELESS HANDLING AFTERWARD RENDERS IT ALL MEANINGLESS. TRANSFER IT TO AN OHITSU
THESE DAYS, MANY HOUSEHOLDS TRANSFER THEIR RICE TO A RICE COOKER SIMPLY BECAUSE THEY ARE THINKING ONLY OF KEEPING IT WARM.
THAT WAY, THE EXCESS STEAM CAN'T ESCAPE, AND THE HEAT REMAINS TRAPPED, DEGRADING THE RICE'S QUALITY AND MAKING ITS TEXTURE GRAINY AND ITS AROMA UNPLEASANT.
20
EVEN A CHILD CAN UNDERSTAND THAT.
WHAT DO YOU THINK HAPPENS WHEN YOU KEEP APPLYING HEAT TO RICE THAT HAS JUST BEEN COOKED TO PERFECTION?
LEAVE RICE IN A HEATED COOKER LIKE THAT, AND IT WILL BECOME DRY AND FLAKY, LOSE ITS COLOR, AND LOSE ITS FLAVOR.
NEEDLESS TO SAY, RICE COOKERS WITH BUILT-IN HEATING ELEMENTS FOR KEEPING RICE WARM—OR ELECTRIC COOKERS THAT DOUBLE AS WARMING POTS—ARE OUT OF THE QUESTION.
VOMY

ANYWAY, IT'S BEEN A LONG TIME SINCE I'VE SEEN A RICE TUB LIKE THIS.
AHEM... WHAT DID WE HAVE AT MY HOUSE AGAIN...?
HA HA HA... AT MY HOUSE, WE USE AN ELECTRIC RICE COOKER WITH A KEEP-WARM FUNCTION.

OH, OH, THIS SMELL! SUCH AN INDESCRIBABLY WONDERFUL AROMA!
THERE'S A TERM, 'SILVER RICE,' AND THIS TRULY HAS A LUSTER AND COLOR WORTHY OF THE NAME!

21

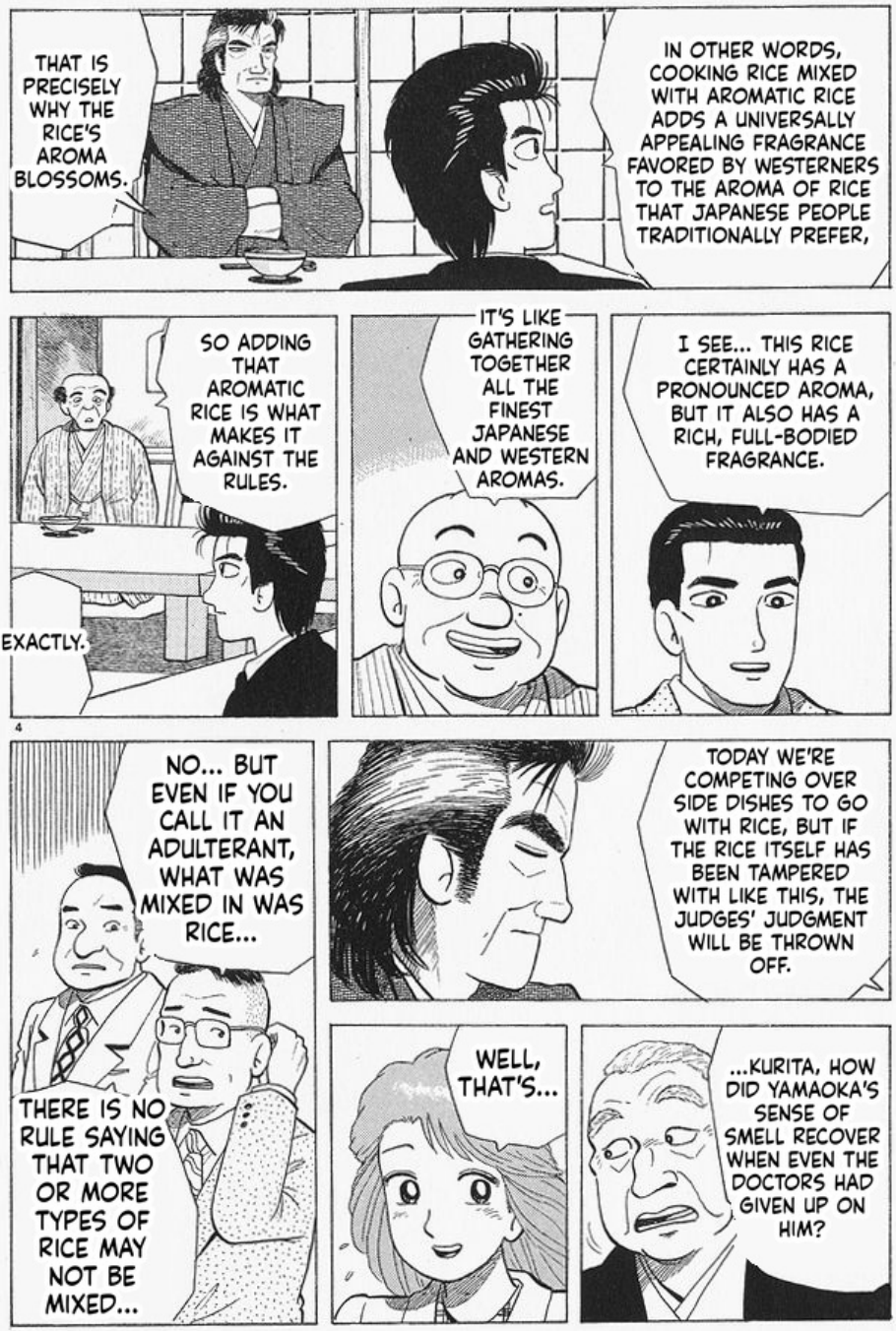

NOT JUST A BITE —I'M GOING TO EAT THE WHOLE BOWL!
MY, MY, THIS IS A FLAVOR ONE CAN ONLY DESCRIBE AS A BLESSING FROM HEAVEN AND EARTH!
TRULY DELICIOUS RICE CAN BE ENJOYED AND LEAVE YOU SATISFIED EVEN WITHOUT ANY SIDE DISHES.
BEFORE SERVING THE SIDE DISHES, I'D LIKE YOU TO TASTE A BITE OF RICE EACH.

ISN'T THIS AGAINST THE RULES?
WHAT IS THIS AROMA COMING FROM THE FOOD?
WAIT.
AGAINST THE RULES?
WHAT?
HAS YAMAOKA REGAINED HIS SENSE OF SMELL?!
DID HE JUST SAY AROMA?!
22

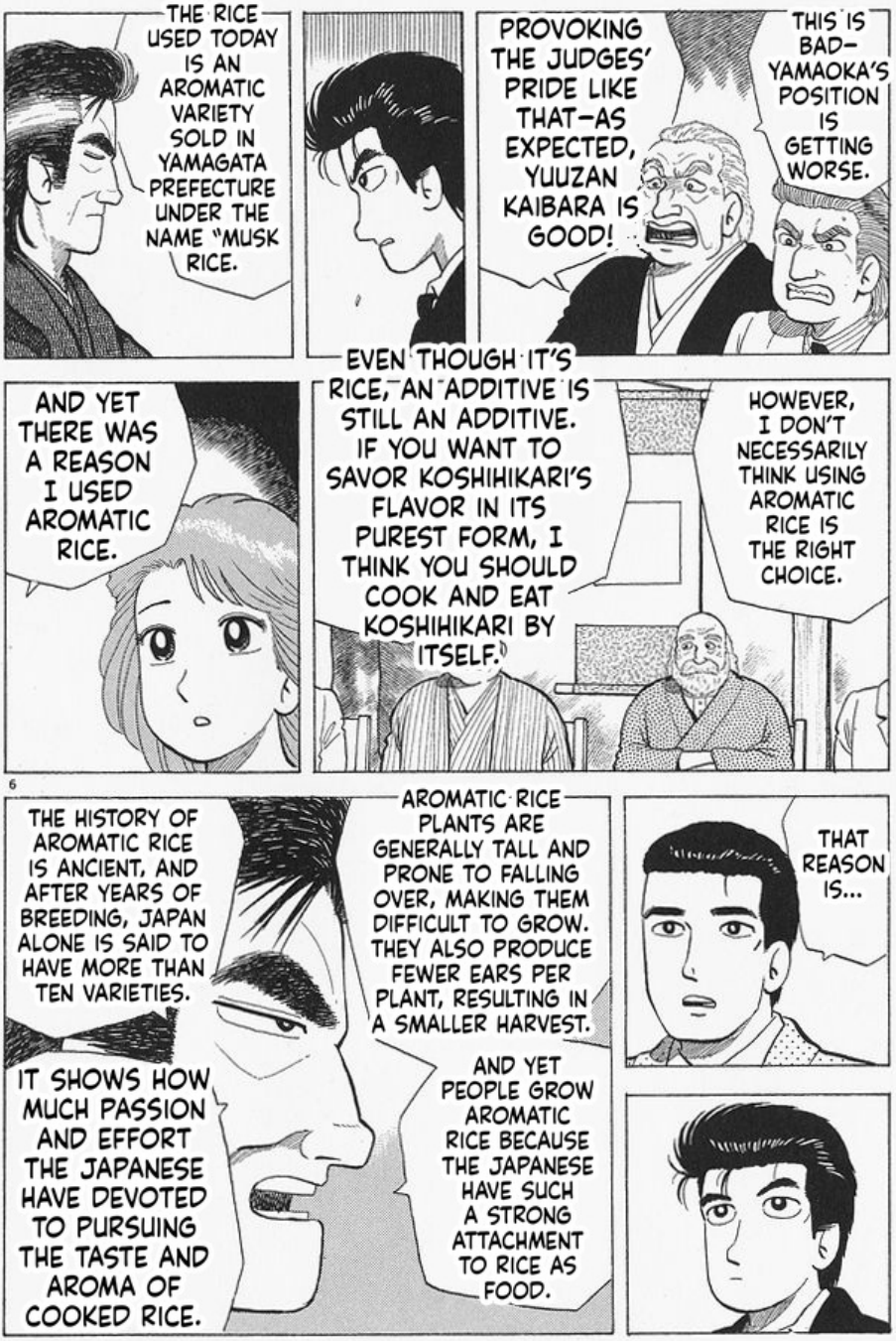
第5話
おかず対決〈後編〉

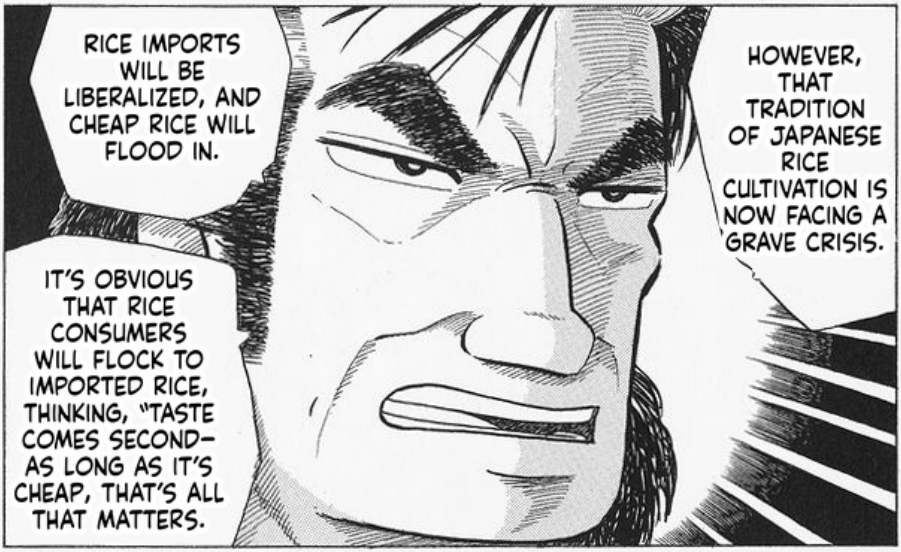
IT'S THE SMELL OF THIS RICE.
WHY?
THE SUPREME MENU SIDE IS DISQUALIFIED?
IT SMELLS DELICIOUS, THOUGH.....
HMM..... WHAT EXACTLY IS STRANGE ABOUT IT.....
WHAT?
PLEASE SMELL THIS RICE CAREFULLY. DON'T YOU FIND IT STRANGE?
2
BUT IN REALITY, IT'S NOT ONLY KOSHIHIKARI— THEY'VE MIXED IN ANOTHER TYPE OF RICE.
JUST NOW, THE SUPREME SIDE SAID THIS RICE WAS KOSHIHIKARI.
AROMATIC RICE.
IT'S NOT UNNATURAL, BUT DOESN'T IT HAVE A STRONGER AROMA THAN ORDINARY RICE..
OH? COME TO THINK OF IT...
HEY! IT LOOKS LIKE YAMAOKA'S SENSE OF SMELL HAS RETURNED!

SOME WESTERNERS EVEN SAY THAT THE SMELL OF FRESHLY COOKED RICE IS UNPLEASANT...
RICE HAS A UNIQUE AROMA.
I'VE HEARD THE NAME, BUT I'VE NEVER EATEN IT BEFORE. SO THIS IS WHAT IT IS!
FRAGRANT RICE!
WESTERNERS FIND THAT UNPLEASANT.
FRESHLY COOKED RICE DOES HAVE A FAINT SMELL OF SUCH SULFUR COMPOUNDS.
WHEN RICE IS COOKED, SOME OF ITS SULFUR-CONTAINING AMINO ACIDS BREAK DOWN AND FORM COMPOUNDS SUCH AS HYDROGEN SULFIDE.
HOWEVER, THERE IS A REASON FOR THAT AS WELL. MANY OF THE AMINO ACIDS THAT GIVE RICE ITS UMAMI FLAVOR CONTAIN SULFUR AS PART OF THEIR COMPOSITION.
THE SMELL OF HYDROGEN SULFIDE IS ONE YOU OFTEN ENCOUNTER WHEN VISITING A HOT SPRING.
HOWEVER, WHEN THE AROMA PRODUCED BY COOKING FRAGRANT RICE IS ANALYZED, EXPERIMENTS SHOW THAT IT CONTAINS MORE CARBONYL COMPOUNDS THAN ORDINARY RICE.
ON THE OTHER HAND, THE AROMA COMPOUNDS IN THINGS LIKE COFFEE ARE PRIMARILY CARBONYL COMPOUNDS. THE COMPOUNDS RESPONSIBLE FOR THE FRAGRANT SMELL OF FRESHLY BAKED BREAD ARE CARBONYL COMPOUNDS, TOO.
WELL,[3] PEOPLE'S PREFERENCES REGARDING SMELLS DIFFER BETWEEN ETHNIC GROUPS...


THAT IS PRECISELY WHY THE RICE'S AROMA BLOSSOMS.
IN OTHER WORDS, COOKING RICE MIXED WITH AROMATIC RICE ADDS A UNIVERSALLY APPEALING FRAGRANCE FAVORED BY WESTERNERS TO THE AROMA OF RICE THAT JAPANESE PEOPLE TRADITIONALLY PREFER,
SO ADDING THAT AROMATIC RICE IS WHAT MAKES IT AGAINST THE RULES.
EXACTLY.
IT'S LIKE GATHERING TOGETHER ALL THE FINEST JAPANESE AND WESTERN AROMAS.
I SEE... THIS RICE CERTAINLY HAS A PRONOUNCED AROMA, BUT IT ALSO HAS A RICH, FULL-BODIED FRAGRANCE.
4
NO... BUT EVEN IF YOU CALL IT AN ADULTERANT, WHAT WAS MIXED IN WAS RICE...
THERE IS NO RULE SAYING THAT TWO OR MORE TYPES OF RICE MAY NOT BE MIXED...
TODAY WE'RE COMPETING OVER SIDE DISHES TO GO WITH RICE, BUT IF THE RICE ITSELF HAS BEEN TAMPERED WITH LIKE THIS, THE JUDGES' JUDGMENT WILL BE THROWN OFF.
WELL, THAT'S...
...KURITA, HOW DID YAMAOKA'S SENSE OF SMELL RECOVER WHEN EVEN THE DOCTORS HAD GIVEN UP ON HIM?

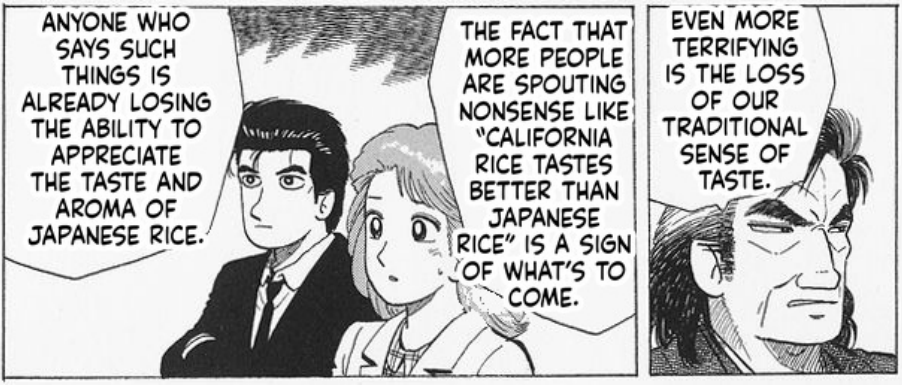
WHAT, SHIRŌ! YOU PREPARED SOME YOURSELF, THEN ACCUSED YOUR OPPONENT OF CHEATING? THAT'S DOWNRIGHT MEAN!
I SEE... APPARENTLY, MANY OF YOU BELIEVE THAT MIXING FRAGRANT RICE INTO THE RICE IS NOT AGAINST THE RULES.
IN THAT CASE, THE ULTIMATE MENU TEAM HAS ALSO PREPARED TWO KINDS OF RICE —WITH AND WITHOUT FRAGRANT RICE— SO LET'S SERVE THE ONE WITH FRAGRANT RICE.
U...MM... WELL, THAT'S...
フガ〜ン
WE PREPARED TWO KINDS TO ACCOMMODATE OUR OPPONENTS—ONE WITH FRAGRANT RICE MIXED IN AND ONE WITHOUT. THAT'S WHAT YOU CALL A FAIR APPROACH, ISN'T IT?
WHAT ARE YOU TALKING ABOUT? SUDDENLY SERVING RICE WITH FRAGRANT RICE MIXED IN WITHOUT ANY PRIOR NOTICE ISN'T FAIR.
5
FIRST OF ALL, CLAIMING THAT THE ADDITION OF FRAGRANT RICE WOULD IMPAIR THE JUDGES' JUDGMENT IS EXTREMELY RUDE TO THEM.
SINCE WE'RE COMPETING OVER SIDE DISHES THAT GO WELL WITH RICE, IT'S ONLY NATURAL TO PAY THE UTMOST ATTENTION TO THE RICE AS WELL.
TRYING TO TURN THIS INTO AN ISSUE OF FAIRNESS OR UNFAIRNESS IS ITSELF UNFAIR.
WE DON'T HAVE SUCH CARELESS TONGUES.
THAT'S TRUE.
FAILING TO TAKE FRAGRANT RICE INTO CONSIDERATION WOULD BE NEGLIGENCE.

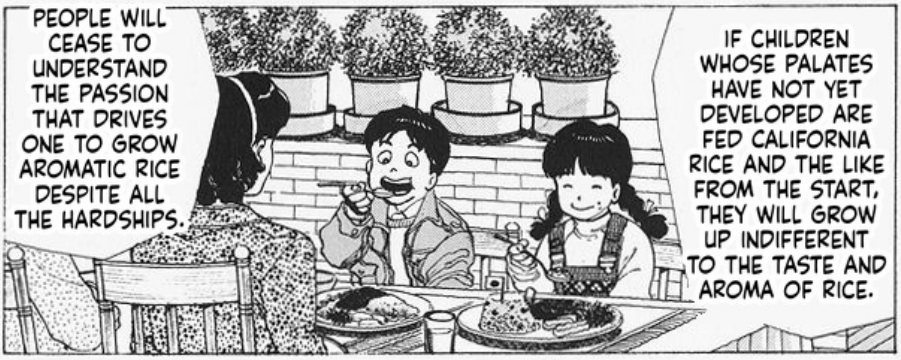

THE RICE USED TODAY IS AN AROMATIC VARIETY SOLD IN YAMAGATA PREFECTURE UNDER THE NAME "MUSK RICE.
PROVOKING THE JUDGES' PRIDE LIKE THAT—AS EXPECTED, YUUZAN KAIBARA IS GOOD!
THIS IS BAD— YAMAOKA'S POSITION IS GETTING WORSE.
AND YET THERE WAS A REASON I USED AROMATIC RICE.
EVEN THOUGH IT'S RICE, AN ADDITIVE IS STILL AN ADDITIVE. IF YOU WANT TO SAVOR KOSHIHIKARI'S FLAVOR IN ITS PUREST FORM, I THINK YOU SHOULD COOK AND EAT KOSHIHIKARI BY ITSELF.
HOWEVER, I DON'T NECESSARILY THINK USING AROMATIC RICE IS THE RIGHT CHOICE.
6
THE HISTORY OF AROMATIC RICE IS ANCIENT, AND AFTER YEARS OF BREEDING, JAPAN ALONE IS SAID TO HAVE MORE THAN TEN VARIETIES.
AROMATIC RICE PLANTS ARE GENERALLY TALL AND PRONE TO FALLING OVER, MAKING THEM DIFFICULT TO GROW. THEY ALSO PRODUCE FEWER EARS PER PLANT, RESULTING IN A SMALLER HARVEST.
IT SHOWS HOW MUCH PASSION AND EFFORT THE JAPANESE HAVE DEVOTED TO PURSUING THE TASTE AND AROMA OF COOKED RICE.
AND YET PEOPLE GROW AROMATIC RICE BECAUSE THE JAPANESE HAVE SUCH A STRONG ATTACHMENT TO RICE AS FOOD.
THAT REASON IS...

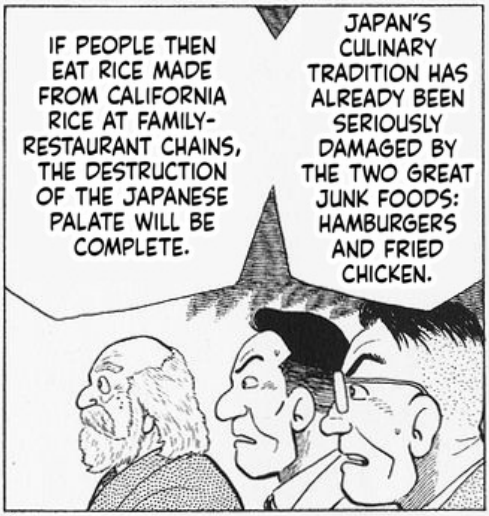

RICE IMPORTS WILL BE LIBERALIZED, AND CHEAP RICE WILL FLOOD IN.
IT'S OBVIOUS THAT RICE CONSUMERS WILL FLOCK TO IMPORTED RICE, THINKING, "TASTE COMES SECOND— AS LONG AS IT'S CHEAP, THAT'S ALL THAT MATTERS.
HOWEVER, THAT TRADITION OF JAPANESE RICE CULTIVATION IS NOW FACING A GRAVE CRISIS.

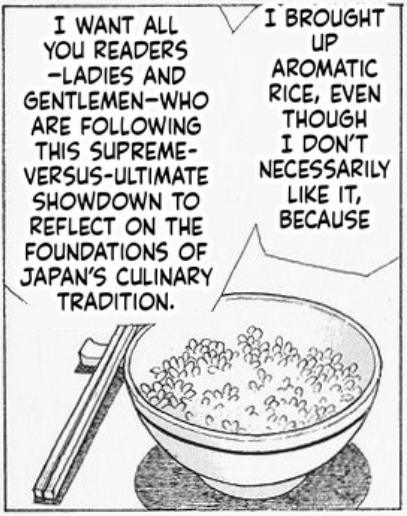
ONCE A TECHNIQUE IS LOST, IT IS DIFFICULT TO RESTORE. ONCE JAPANESE RICE CULTIVATION PERISHES, IT WILL NEVER RISE AGAIN.
JAPANESE RICE FARMERS CANNOT SURVIVE SELLING RICE AT THE SAME PRICE AS IMPORTED RICE. JAPANESE RICE CULTIVATION WILL LIKELY PERISH.

7

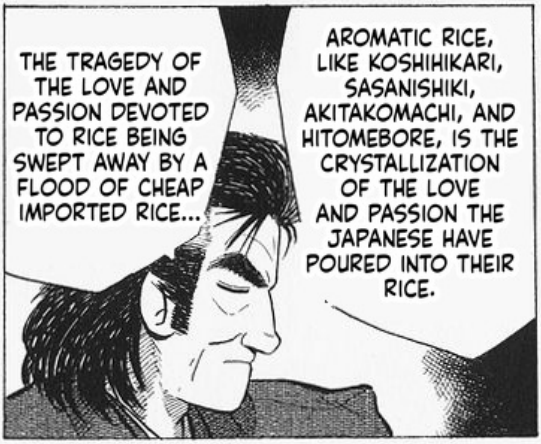

ANYONE WHO SAYS SUCH THINGS IS ALREADY LOSING THE ABILITY TO APPRECIATE THE TASTE AND AROMA OF JAPANESE RICE.
THE FACT THAT MORE PEOPLE ARE SPOUTING NONSENSE LIKE "CALIFORNIA RICE TASTES BETTER THAN JAPANESE RICE" IS A SIGN OF WHAT'S TO COME.
EVEN MORE TERRIFYING IS THE LOSS OF OUR TRADITIONAL SENSE OF TASTE.


PEOPLE WILL CEASE TO UNDERSTAND THE PASSION THAT DRIVES ONE TO GROW AROMATIC RICE DESPITE ALL THE HARDSHIPS.
IF CHILDREN WHOSE PALATES HAVE NOT YET DEVELOPED ARE FED CALIFORNIA RICE AND THE LIKE FROM THE START, THEY WILL GROW UP INDIFFERENT TO THE TASTE AND AROMA OF RICE.

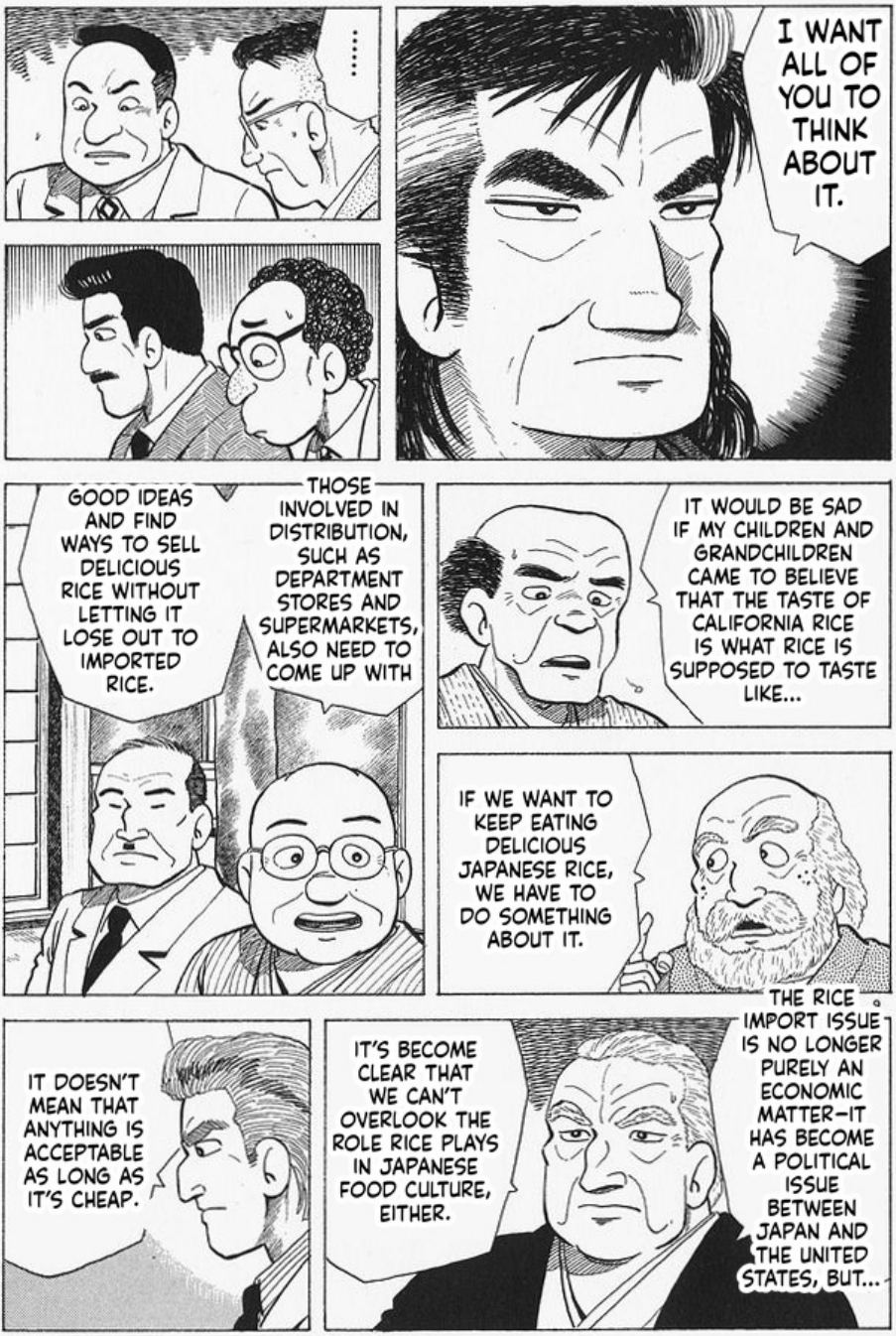

IF PEOPLE THEN EAT RICE MADE FROM CALIFORNIA RICE AT FAMILY-RESTAURANT CHAINS, THE DESTRUCTION OF THE JAPANESE PALATE WILL BE COMPLETE.
JAPAN'S CULINARY TRADITION HAS ALREADY BEEN SERIOUSLY DAMAGED BY THE TWO GREAT JUNK FOODS: HAMBURGERS AND FRIED CHICKEN.

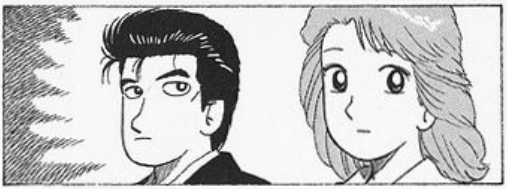

I WANT ALL YOU READERS —LADIES AND GENTLEMEN—WHO ARE FOLLOWING THIS SUPREME-VERSUS-ULTIMATE SHOWDOWN TO REFLECT ON THE FOUNDATIONS OF JAPAN'S CULINARY TRADITION.
I BROUGHT UP AROMATIC RICE, EVEN THOUGH I DON'T NECESSARILY LIKE IT, BECAUSE

8

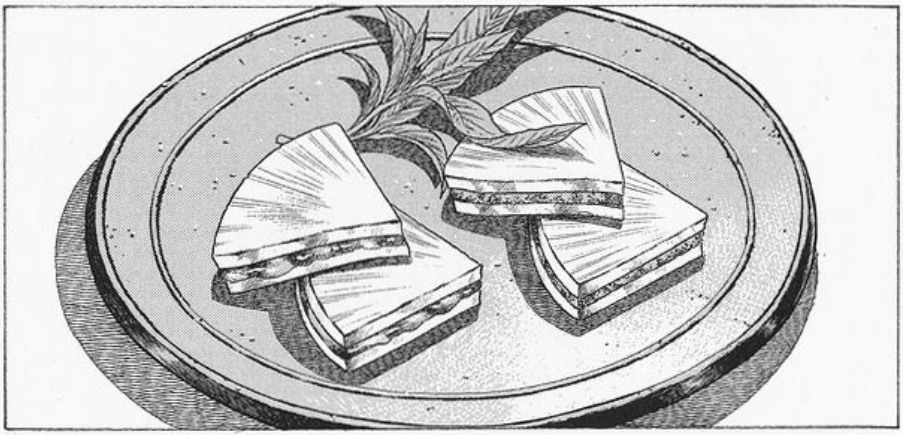

THE TRAGEDY OF THE LOVE AND PASSION DEVOTED TO RICE BEING SWEPT AWAY BY A FLOOD OF CHEAP IMPORTED RICE...
AROMATIC RICE, LIKE KOSHIHIKARI, SASANISHIKI, AKITAKOMACHI, AND HITOMEBORE, IS THE CRYSTALLIZATION OF THE LOVE AND PASSION THE JAPANESE HAVE POURED INTO THEIR RICE.

ACCOMPANIMENT FOR RICE IS THAT I WANT THE JAPANESE TO THINK SERIOUSLY ABOUT RICE ONCE AGAIN.
THE REASON WE ARE COMPETING THIS TIME TO DETERMINE THE SUPREME AND ULTIMATE


.....
I WANT ALL OF YOU TO THINK ABOUT IT.
GOOD IDEAS AND FIND WAYS TO SELL DELICIOUS RICE WITHOUT LETTING IT LOSE OUT TO IMPORTED RICE.
THOSE INVOLVED IN DISTRIBUTION, SUCH AS DEPARTMENT STORES AND SUPERMARKETS, ALSO NEED TO COME UP WITH
IT WOULD BE SAD IF MY CHILDREN AND GRANDCHILDREN CAME TO BELIEVE THAT THE TASTE OF CALIFORNIA RICE IS WHAT RICE IS SUPPOSED TO TASTE LIKE...
IF WE WANT TO KEEP EATING DELICIOUS JAPANESE RICE, WE HAVE TO DO SOMETHING ABOUT IT.
IT DOESN'T MEAN THAT ANYTHING IS ACCEPTABLE AS LONG AS IT'S CHEAP.
IT'S BECOME CLEAR THAT WE CAN'T OVERLOOK THE ROLE RICE PLAYS IN JAPANESE FOOD CULTURE, EITHER.
THE RICE IMPORT ISSUE IS NO LONGER PURELY AN ECONOMIC MATTER—IT HAS BECOME A POLITICAL ISSUE BETWEEN JAPAN AND THE UNITED STATES, BUT...



BREAK HERE AND FINALLY HAVE YOU TASTE THE SUPREME MENU VERSION OF A RICE ACCOMPANIMENT MADE WITH DAIKON.
WELL... SINCE OUR DISCUSSION OF RICE COULD GO ON FOREVER, LET'S TAKE A

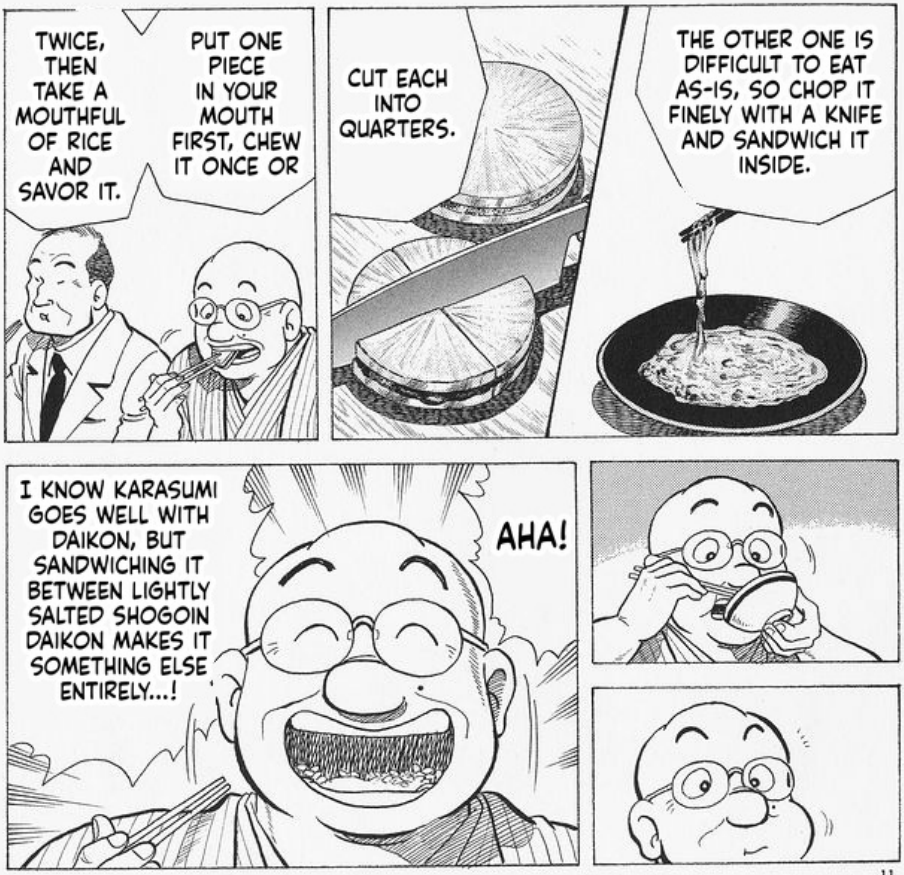


10

IN THE MEANTIME, SANDWICH SOME GRILLED AND CRUMBLED KARASUMI BETWEEN THE SLICES.
SLICE SHOGOIN DAIKON THINLY, SPRINKLE LIGHTLY WITH SALT, AND LEAVE IT OVERNIGHT TO SOFTEN.

FIRST, A LIGHT APPETIZER.

HMM? THERE'S SOMETHING BETWEEN THE SLICES OF DAIKON.

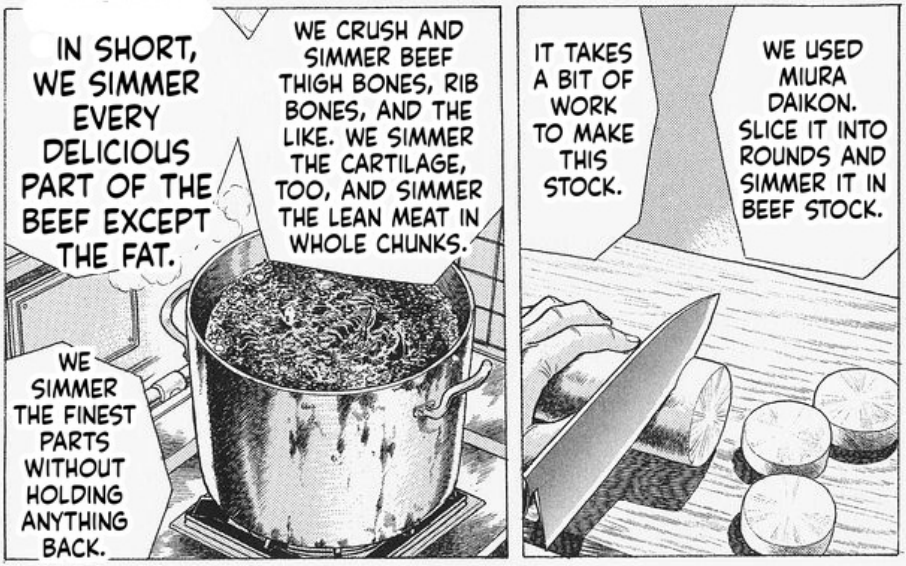

TWICE, THEN TAKE A MOUTHFUL OF RICE AND SAVOR IT.
PUT ONE PIECE IN YOUR MOUTH FIRST, CHEW IT ONCE OR
CUT EACH INTO QUARTERS.
THE OTHER ONE IS DIFFICULT TO EAT AS-IS, SO CHOP IT FINELY WITH A KNIFE AND SANDWICH IT INSIDE.
I KNOW KARASUMI GOES WELL WITH DAIKON, BUT SANDWICHING IT BETWEEN LIGHTLY SALTED SHOGOIN DAIKON MAKES IT SOMETHING ELSE ENTIRELY...!
AHA!
THE LIGHT SALTING BRINGS OUT ITS SWEETNESS, WHICH PAIRS WONDERFULLY WITH THE FRAGRANT, GRILLED AND FLAKED KARASUMI —MY, WHAT A DELIGHT!
SHOGOIN IS FINE-GRAINED TO BEGIN WITH, AND SALTING IT DRAWS OUT THE MOISTURE, MAKING THE FLESH DENSER...
THE AOKUBI VARIETY, SO IT'S WATERY, AND ITS TEXTURE AND MOUTHFEEL ARE COARSER AND CRISPER THAN SHOGOIN'S.
COME TO THINK OF IT, THE DAIKON USUALLY SERVED WITH KARASUMI AT RESTAURANTS IS
11

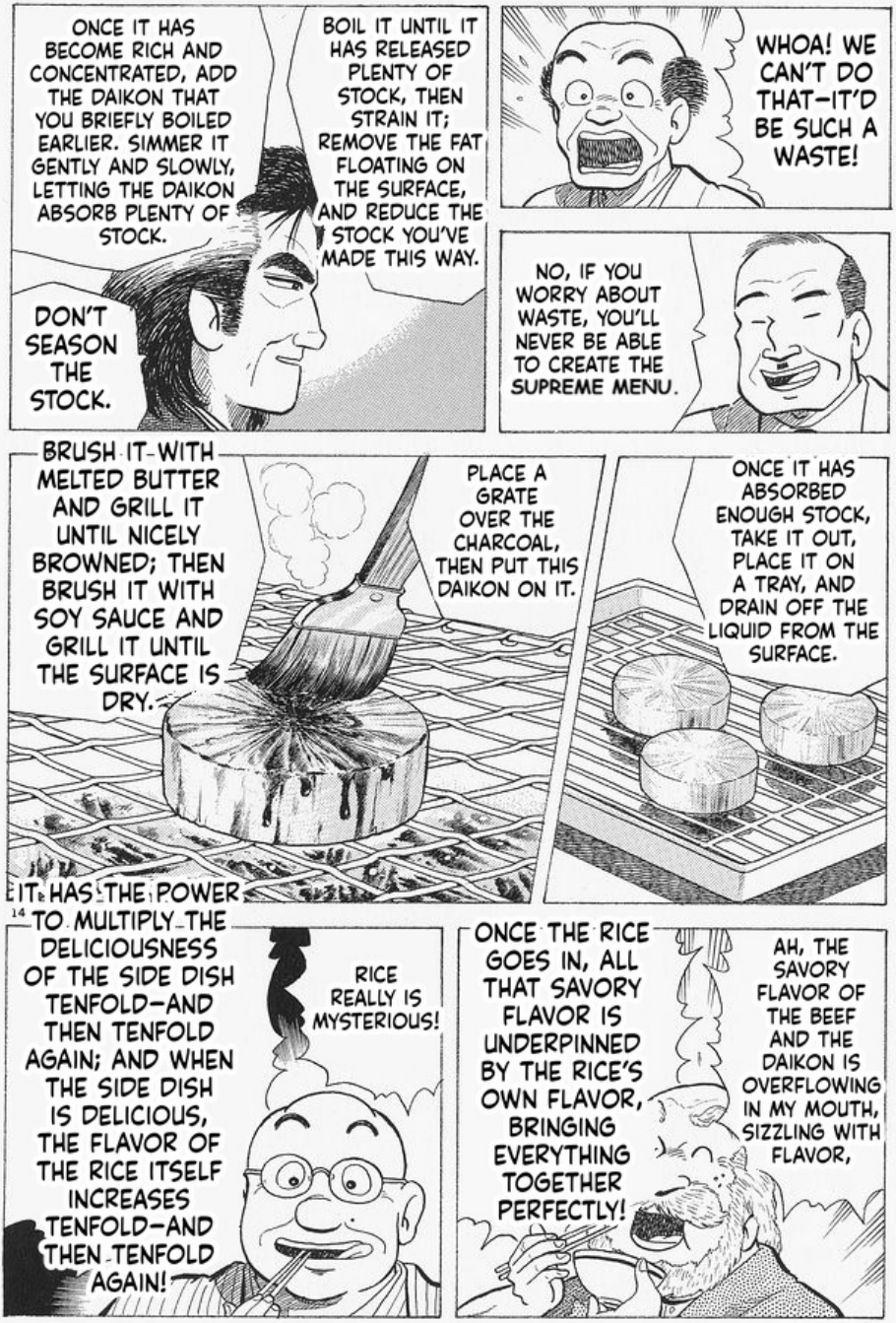
HAAH... RICE TOPPED WITH KONOWATA IS DELICIOUS ENOUGH ON ITS OWN, BUT ADDING DAIKON MAKES IT TEN TIMES BETTER.
THE SURROUNDINGS ARE ENVELOPED IN THE REFRESHING, CLEAN AROMA AND SWEETNESS OF DAIKON...
WHEN YOU TAKE A MOUTHFUL OF RICE WITH IT, AH, THE RICE'S SAVORINESS MELDS TOGETHER WITH THE KARASUMI'S RICH FLAVOR.
THE SURFACE IS BROWNED AND DRIED OUT.
12
PLEASE, TRY IT FIRST.
I CAN TELL IT'S DAIKON, BUT...
NOW THEN, WHAT'S NEXT?

THE SURFACE IS DRY, BUT THE INSIDE IS BRIMMING WITH JUICE!
MMPH!

AH, NOW THAT YOU MENTION IT, IT REALLY DOES GIVE OFF A STEAK IMPRESSION!
GOOD HEAVENS!
THIS IS DAIKON STEAK.
AND INSIDE, IT'S GOT THIS RICH, MEATY FLAVOR!
THE SURFACE SMELLS JUST LIKE GRILLED MEAT!

13


IN SHORT, WE SIMMER EVERY DELICIOUS PART OF THE BEEF EXCEPT THE FAT.
WE CRUSH AND SIMMER BEEF THIGH BONES, RIB BONES, AND THE LIKE. WE SIMMER THE CARTILAGE, TOO, AND SIMMER THE LEAN MEAT IN WHOLE CHUNKS.
WE SIMMER THE FINEST PARTS WITHOUT HOLDING ANYTHING BACK.
IT TAKES A BIT OF WORK TO MAKE THIS STOCK.
WE USED MIURA DAIKON. SLICE IT INTO ROUNDS AND SIMMER IT IN BEEF STOCK.


ONCE IT HAS BECOME RICH AND CONCENTRATED, ADD THE DAIKON THAT YOU BRIEFLY BOILED EARLIER. SIMMER IT GENTLY AND SLOWLY, LETTING THE DAIKON ABSORB PLENTY OF STOCK.
BOIL IT UNTIL IT HAS RELEASED PLENTY OF STOCK, THEN STRAIN IT; REMOVE THE FAT FLOATING ON THE SURFACE, AND REDUCE THE STOCK YOU'VE MADE THIS WAY.
DON'T SEASON THE STOCK.
WHOA! WE CAN'T DO THAT—IT'D BE SUCH A WASTE!
NO, IF YOU WORRY ABOUT WASTE, YOU'LL NEVER BE ABLE TO CREATE THE SUPREME MENU.
BRUSH IT WITH MELTED BUTTER AND GRILL IT UNTIL NICELY BROWNED; THEN BRUSH IT WITH SOY SAUCE AND GRILL IT UNTIL THE SURFACE IS DRY.
PLACE A GRATE OVER THE CHARCOAL, THEN PUT THIS DAIKON ON IT.
ONCE IT HAS ABSORBED ENOUGH STOCK, TAKE IT OUT, PLACE IT ON A TRAY, AND DRAIN OFF THE LIQUID FROM THE SURFACE.
IT HAS THE POWER TO MULTIPLY THE DELICIOUSNESS OF THE SIDE DISH TENFOLD—AND THEN TENFOLD AGAIN; AND WHEN THE SIDE DISH IS DELICIOUS, THE FLAVOR OF THE RICE ITSELF INCREASES TENFOLD—AND THEN TENFOLD AGAIN!
14
RICE REALLY IS MYSTERIOUS!
ONCE THE RICE GOES IN, ALL THAT SAVORY FLAVOR IS UNDERPINNED BY THE RICE'S OWN FLAVOR, BRINGING EVERYTHING TOGETHER PERFECTLY!
AH, THE SAVORY FLAVOR OF THE BEEF AND THE DAIKON IS OVERFLOWING IN MY MOUTH, SIZZLING WITH FLAVOR,

NOW, LET'S MOVE ON TO THE ULTIMATE MENU'S SIDE.
NO SIDE DISH HAS EVER MADE ME APPRECIATE THE DELICIOUSNESS OF RICE THIS MUCH!
WE COOKED MIYAGI'S SASANISHIKI RICE WITH ABOUT 10% OF KOCHI'S AROMATIC RICE, 'HIENRI,' MIXED IN.
WE'LL ALSO SERVE RICE TAILORED TO THE SUPREME MENU'S STANDARDS, MADE WITH AROMATIC RICE.

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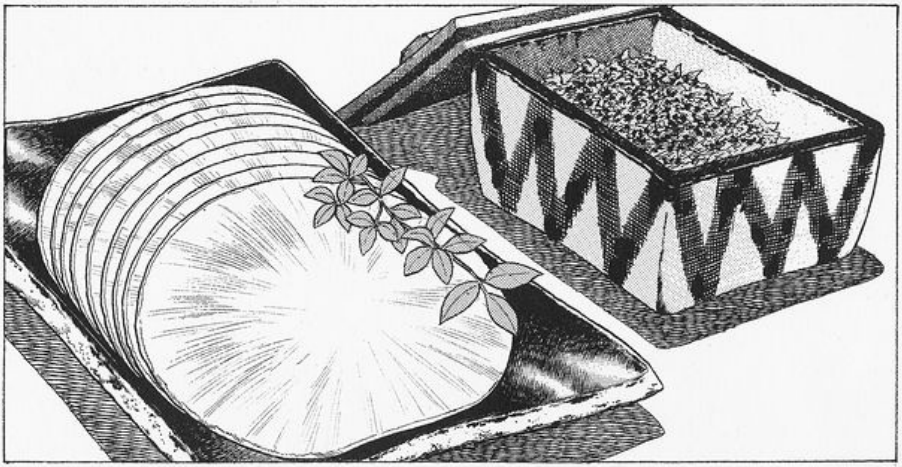
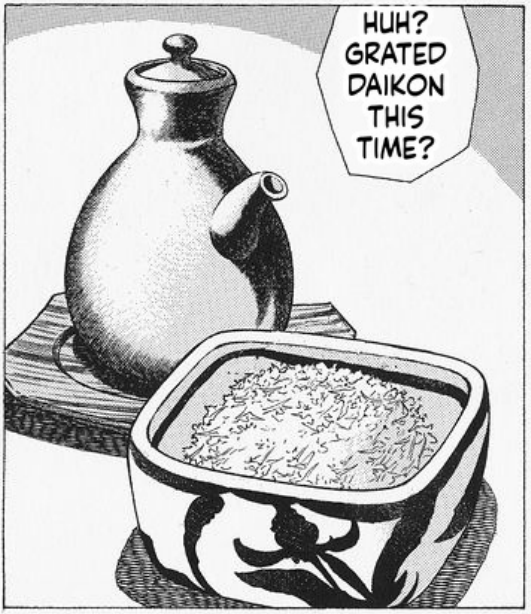


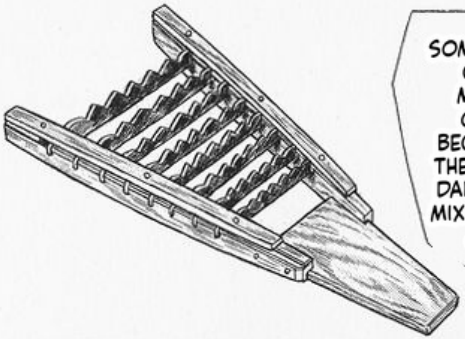
MIX IT ALL TOGETHER WITH MINCED TOASTED NORI AND TOASTED SESAME SEEDS, AND YOUR SALTED SALMON SOBORO IS READY.
GRILL AND FLAKE THE SALTED SALMON, THEN DRY-FRY IT IN A PAN. GRILL THE SKIN SEPARATELY UNTIL CRISP, THEN CHOP IT FINELY WITH A KNIFE.
PLACE SOME SALTED SALMON SOBORO ON TOP, WRAP IT IN DAIKON, AND ENJOY.
SPREAD OUT THINLY SLICED SHOGOIN DAIKON, THEN SPREAD A THIN LAYER OF RICE OVER IT.

WRAPPING IT IN DAIKON TOO? THAT'S DOWNRIGHT GREEDY— AND WAY TOO DELICIOUS!
SALTED SALMON AND RICE? NOW THAT'S THE BEST COMBINATION THERE IS.

16


HUH? GRATED DAIKON THIS TIME?

IT MAY SEEM RATHER RUSTIC WITH SALTED SALMON SOBORO AND ALL, BUT WHEN IT MEETS THE SWEETNESS AND AROMA OF SHOGOIN DAIKON, IT BECOMES SURPRISINGLY REFINED IN FLAVOR.



SOME PEOPLE CALL IT MIZORE-OROSHI BECAUSE OF THE WAY THE DAIKON BITS MIX WITH THE JUICE.

THIS GRATED DAIKON WAS MADE WITH THIS ROUGH GRATER, WHICH GIVES IT ITS DISTINCTIVE COARSE TEXTURE.

THEN MIX IT UP AND ENJOY IT HOWEVER YOU LIKE.

AND THEN POUR THE SAUCE FROM THIS SAUCE PITCHER OVER IT.

WHAT AM I SUPPOSED TO DO WITH ORDINARY GRATED DAIKON?

WELL, THAT'S ALL WELL AND GOOD, BUT...

FIRST, POUR THE GRATED DAIKON OVER YOUR RICE.

AND THIS SAUCE HAS SUCH A RICH YET MILD UMAMI FLAVOR!

THIS DAIKON HAS SUCH A WONDERFULLY MYSTERIOUS SWEET-AND-SOUR FLAVOR!

シャカ シャカ

WHOA! THIS IS DELICIOUS!

シャカ シャカ

17

THE SAUCE ISN'T JUST ORDINARY SAUCE, EITHER!

THIS ISN'T JUST GRATED DAIKON!

JUST GRATING A RAW DAIKON AS IS WOULDN'T PRODUCE THIS FLAVOR!
I SEE! SO THAT'S WHAT GAVE IT THIS MYSTERIOUS SWEET-AND-SOUR FLAVOR!
THIS GRATED DAIKON WAS MADE BY SOAKING A WHOLE GREEN-NECK DAIKON IN RICE-BRAN PASTE OVERNIGHT, THEN GRATING IT WITH AN ONI-OROSHI GRATER.
YOU'D HAVE TO USE A WHOLE LOT OF REALLY FINE BONITO FLAKES TO GET A BROTH THIS RICH.
FLAKES THAT YOU'D CRY OUT, 'NO WAY!'
THE SAUCE IS MADE BY SEASONING A BROTH WITH SOY SAUCE— A BROTH MADE USING SO MANY OF THE FINEST BONITO
TO COMBINE THEM SO SKILLFULLY AND CREATE A FLAVOR THAT INSPIRES SUCH PROFOUND EMOTION...
BUT GRATED PICKLED DAIKON AND A BONITO-FLAKE SAUCE—THAT'S TRULY THE FOUNDATION OF JAPANESE CUISINE, ISN'T IT?
18
WE WILL NOW ANNOUNCE THE RESULTS OF THE JUDGING.
THIS RICE HAS TO BE SERVED IN A BOWL.

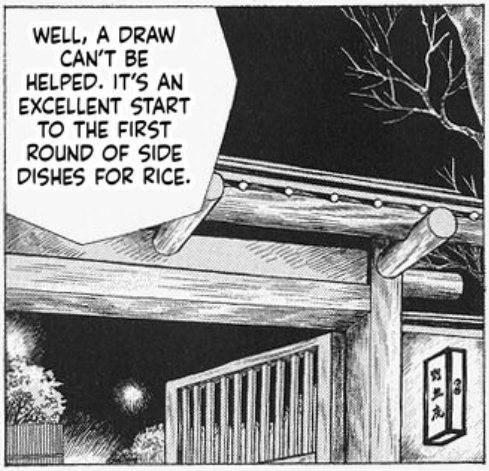
THE ULTIMATE SIDE MAY SEEM SIMPLE AND EASY AT FIRST GLANCE, BUT IT GRASPED THE ESSENCE OF DAIKON AND RICE, DRAWING OUT A TRULY MOVING FLAVOR.
THE SUPREME MENU SIDE USED ADVANCED TECHNIQUES WITH DAIKON TO CREATE A SIDE DISH THAT BROUGHT OUT THE FLAVOR OF THE RICE TO ITS FULLEST.

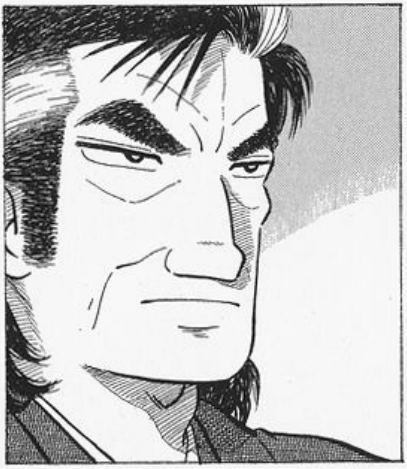
BOTH USED THE REMARKABLY SIMPLE AND COMMONPLACE INGREDIENT OF DAIKON, YET LET US SAVOR THE VERY ROOTS OF JAPAN'S CULINARY TRADITIONS.

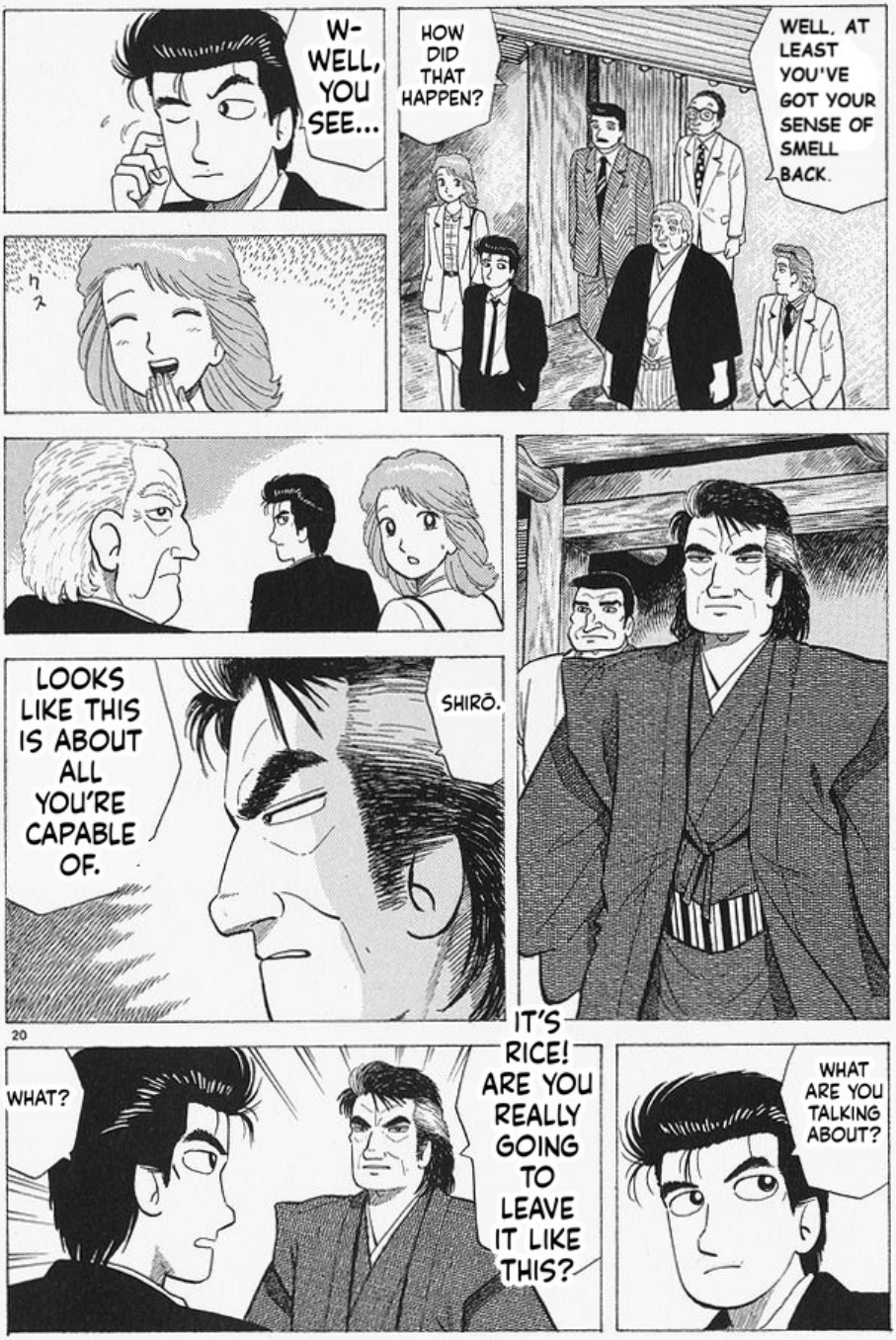
THEREFORE, TODAY'S MATCH IS A DRAW.

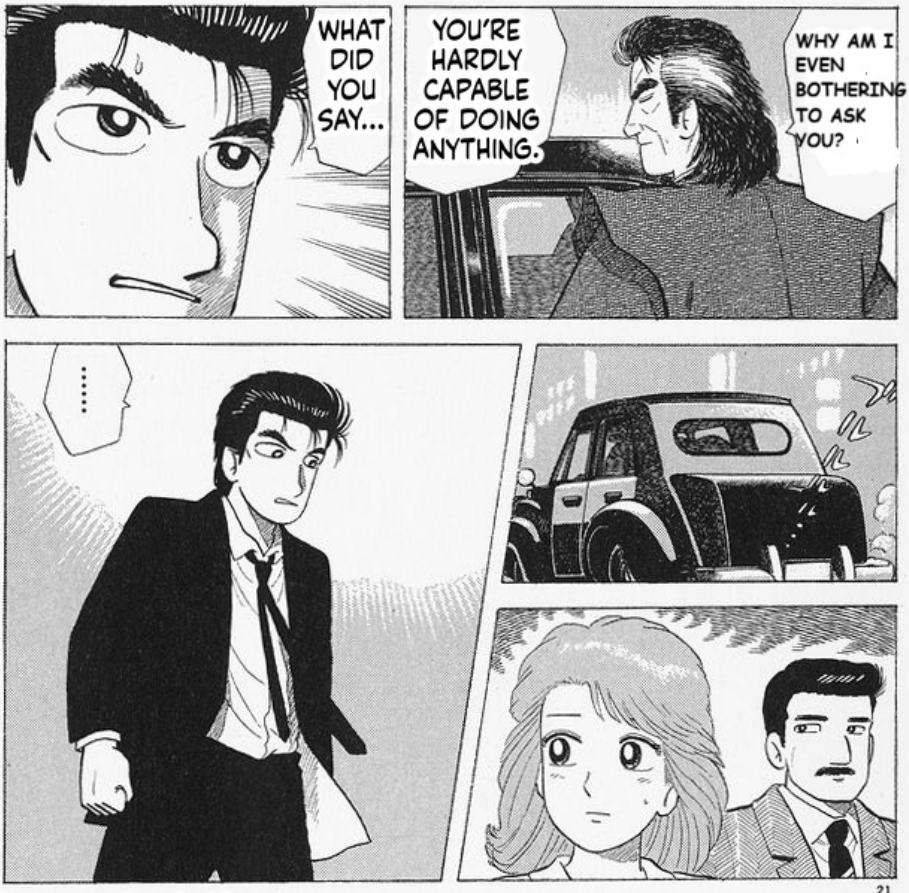
THE RESULTS ARE TOO CLOSE TO CALL.

19

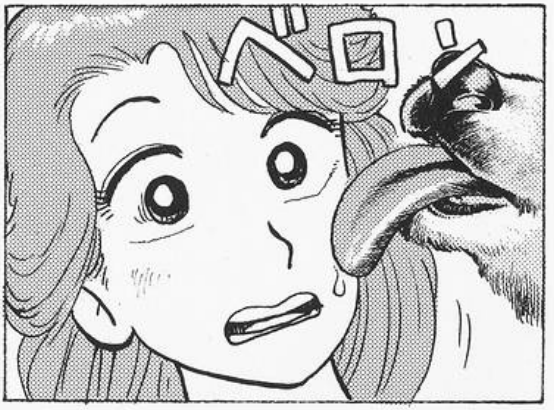

WELL, A DRAW CAN'T BE HELPED. IT'S AN EXCELLENT START TO THE FIRST ROUND OF SIDE DISHES FOR RICE.




W-WELL, YOU SEE...
HOW DID THAT HAPPEN?
WELL, AT LEAST YOU'VE GOT YOUR SENSE OF SMELL BACK.
ハァ
LOOKS LIKE THIS IS ABOUT ALL YOU'RE CAPABLE OF.
SHIRŌ.
20
WHAT?
IT'S RICE! ARE YOU REALLY GOING TO LEAVE IT LIKE THIS?
WHAT ARE YOU TALKING ABOUT?


WHAT DID YOU SAY...
YOU'RE HARDLY CAPABLE OF DOING ANYTHING.
WHY AM I EVEN BOTHERING TO ASK YOU?
.....
21
WAAAH! NO! HELP ME!
HUH?
GRANDMA ASKED THE INSPECTOR NOT TO LET MR. YAMAOKA ESCAPE.
ぬっ
HEY, YAMAOKA! YOU'RE UNDER ARREST!!!

'OISHINBO,' VOLUME 35—THE END—


ベロ

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